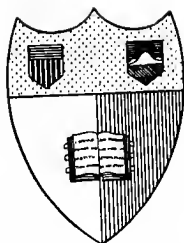




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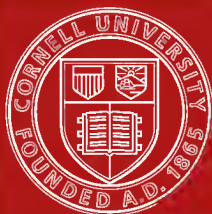
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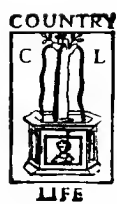
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THE SERVANTLESS HOUSE



THE SERVANTLESS HOUSE

By
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Editor of "Our Homes and Gardens"

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PREFACE

THIS book might have been written in those far-off days which we now call "Before the War," for we were then experiencing difficulties enough with the servant problem. But now it may claim an even stronger reason for existence, because not only has the task of getting a maid and retaining her when found become hopeless for thousands of middle-class people, but also the cost of living and the increased rate of wages have, between them, compelled many who formerly kept servants to abandon all idea of doing so now; the simple reason being that the incomes of those whom we may call "the professional classes" have kept to their old level, or have not advanced to anything like the same degree as the cost of living. This condition of affairs has made the servantless house far more pertinent to-day than ever it was before. And one development of the matter is, that keen minds of educated people have been brought to bear on what constitutes the daily household round. The entire working of the home, in fact, has been schemed on lines similar to those which have long been adopted for workshops, factories, and other modern business concerns: the underlying aim throughout being to see how rooms can be planned and equipped so as to save unnecessary walking to and fro, how essential tasks can be done with a minimum of labour and a maximum of effectiveness, and what devices can be introduced to take the brute-labour out of house work.

The purpose of this book is to bring the whole matter under consideration, in the hope that some useful service may be rendered by showing what can be done, at moderate expenditure, to make it possible for a servantless house to be run satisfactorily.

The author wishes, however, to make it clear that he is concerned with the equipment of the house rather than

with details of any daily arrangement of work. Without some definite scheme, of course, no satisfactory result is possible, but households vary so much in their composition that no general plan would apply to each individually, and no useful purpose would be served in attempting to set down an "order of work" or a time-table. Nevertheless, it is considered that some indication of what can be done by household system should be included, and at the end of the book therefore will be found information of this nature. Also, as the reader will wish to know, wherever possible, the cost of various devices and arrangements referred to as saving labour and promoting comfort, a list of prices is given: in connexion with which it is well to emphasize that mechanical aids in the house are a sound investment and well repay their initial and running costs.

Decoration and furnishing, in their general application, are regarded as outside the scope of these pages. The author makes no attempt to tell people how to furnish and embellish their rooms. Rather, he takes Bacon's aphorism as a basis—"houses are made to live in, not to look at"—and he trusts that the reader will here find sufficient things of practical use to render the perusal of this book not a mere waste of time.

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CHAPTER I

SOME GENERAL CONSIDERATIONS

WE may begin by considering why the servantless house has become such a problem for us at the present time. Many people, if they will admit what they know to be at the back of their memory, will certainly have to confess that some, at least, of the present difficulty is due to the very inconsiderate way in which servants have been treated in the past. While perhaps comforting themselves with the assurance that they never rang the sitting-room bell for the maid to put coal on the fire though the coal-box was beside their chair, nor brought her upstairs to recover a book that had fallen from their hands while reading in bed, still, there was endless work caused through all sorts of unnecessary luxuries, and it was regarded as quite a proper notion that if the girl had every other Sunday out, after she had cleared away the dinner and had possibly laid the tea-table, she was doing well, especially if she also had one evening a week to herself. Then came the War and its opportunities for women to get very profitable work in a score of directions, all outside the house. And girls who formerly accepted the shackle of what was little better than domestic drudgery came into a new liberty. They got good wages for what they did, and they got far more time of their own than they ever had before in domestic service. Whether or not the greater liberty has made them better members of the community is another question ; the fact which we all have to face is that War conditions have left a permanent mark, and we shall never expect to go back to the old conditions. Looking into the future indeed we may picture a time when the domestic servant we used to know shall have become an extinct being. We may see servants ranged together in what will practically be a trade union. Already we have a Women's Legion which

demands not only a very much higher rate of wage for domestic work than ever was paid in the old days, but also makes it a stipulation that a girl shall have specified times for her meals, during which she is not to be disturbed ; two hours off every day ; and every Sunday off from after dinner till 10 o'clock at night : and to these demands have also to be added others for proper sleeping accommodation and adequate food. All this, quite obviously, intensifies an already very difficult problem, and seems likely to make still more people decide to do without servants. They are certainly a mixed blessing, more especially as so few of them are really competent ; and at present rates of living they are expensive. For these reasons many housewives are doing without them, preferring instead to equip their houses for labour saving, and to spend on their own pleasure the considerable balance between this initial expenditure and that incurred by having a maid.

It is only since servants became unobtainable by reason of the scarcity of them, or through lack of sufficient income to bear the cost of them, that the inadequacies of house arrangement and equipment have been brought under serious consideration. But now that educated people are face to face with the task of running their own homes, they are able to appreciate more than ever before the need for improvement. We are all now busy with making the world anew ; and among other things this means the discovery of the home, how to make it as comfortable as possible, and how to eliminate unnecessary work.

CHAPTER II

THE FRONT DOOR

LET us begin the consideration of the servantless house with the front door. I am not concerned here with its design, but with the finish of it, particularly its furniture—that is, its knocker, knob, letter-box, and bell-pull or push, and also with the steps in front of it. We will go into this matter from the point of view especially of what can be done to save time and labour.

A word first as to the finish of the door. This will depend on the kind of house to which the door belongs. An old house, for instance, might have a heavy oak door, which can be left to take care of itself; and such a door can take care of itself very well indeed. But I assume that in the majority of cases we shall be confronted with a painted door, and here I would advocate a good hard enamel surface: There is no paint-work which shows marks so little and keeps its appearance so well as “grained” work, and if in these enlightened days we cannot have skill misapplied in producing what is generally known as “graining,” we can without any qualms express ourselves wholeheartedly in praise of “combed” or “scrumbled” paint-work, done by running a painter’s comb or brush through the last coat, when this is wet, and so giving a lined or wavy surface up and down. A door finished in this way will keep its appearance well without any trouble of cleaning. But plain colours, if finished with enamel, serve admirably too. For a house in country surroundings I would strongly recommend a white door. The illustration on page 13 shows such a door within a pretty little trellis porch. This door has not been painted for five years, and, except for an occasional rub over with soap and flannel, followed by a leather, the door is left entirely alone.

But it is the question of the door furniture that is so insistent. Those who know what housework really is will not need to be told that daily attention is essential if polished brass is to be kept in proper condition. Admittedly the polished brass knocker, letter-box, and electric bell-push look very pleasing and bright on the front door. But when there is no servant to look after these things, one regards the matter in a different light. Some people may think it is worth while, in any circumstances, to have brass furniture and to polish it every day. But others—a growing number just now—have relinquished their former ideas on the subject, and clamour for some sort of door furniture that never needs to be cleaned. Brass-work with lacquer on it will not do, because under weather conditions the lacquer is bound to tarnish and, if left to itself, will get into a most unsightly condition. In the end we are brought to some sort of oxydized or permanent black finish. Door furniture of this kind can be bought from the ironmonger. But I assume that most of my readers are confronted with existing door furniture that has to be polished to keep it in a presentable condition. In order to get rid of that never-ending task, I suggest that the best thing to do is to take off the furniture (it will be found secured in position either by screws or nuts) and to paint it with a good japan black or with “Adamantine” paint; give it two coats. The surface will be found to be a pleasing one, with a semi-gloss that will keep well for a very long time; and even should it wear in places, as on the lower part of the knocker, where the fingers take hold, or on the flap of the letter-box, a few touches with the brush will put the matter right. By way of comment on this I would refer the reader once again to the front door illustrated on the opposite page. Its door furniture is of brass and was kept polished every day. Three years ago it was painted black, and it has not been touched since. I suppose if one were to work out how many minutes it took to clean this furniture every day a surprising total for the year would be arrived at. With the brass-work painted black, all this time is saved, and the appearance of the door, with its white surface and black furniture, is very satisfactory indeed.

While referring to this matter of polished brass on the front door, it is worth while noting how people, in their



FIG. 1.—A TRELLIS PORCH.

No Polishing or Whitening : Door furniture painted black, Steps left alone except for an occasional scrub.

worship at the shrine of the polishing rag, seem to be oblivious to the mark which generally is made around the letter-box and door-knocker, keyhole and bell-push, through the impossibility of always keeping the rag on the metal. One can of course have templates cut to fit exactly around the various pieces, but the chances are that these, if not mislaid, would rarely be got out every time the brass needed cleaning. The fact remains that these rubbings around the letter-box, etc., are very unsightly, and their common existence makes an important point in favour of having door furniture with a surface that never requires cleaning.

Then there is the threshold or sill of the door to consider. The usual practice is to have a brass nosing over this. Where such exists, I can only suggest that it also should be japanned black, if the labour of keeping it polished is considered not worth while. But the black surface will not, in this case, prove anything like so satisfactory as on the door furniture, because of the continual tread on the nosing as people go in and out. The best arrangement to have here would be a marble sill, rounded at the front.

The existing sill would have to be cut out and the marble inserted in its place. Such a sill of plain white marble looks just as well as, if not even better than, a polished brass nosing, and of course it requires no more cleaning than an occasional wipe with a rag. An alternative treatment would be a piece of stout leather stretched over the wooden sill and nailed in position.

As regards the front steps, the popular practice of whitening should certainly be abolished in the case of our servantless house. Whether there was a servant to do the work or not, this was a foolish practice and a very unsatisfactory one, because the whitened surface, so immaculate when newly finished, soon got besmeared with boot marks, and then the only thing of course was to do the whitening over again. Far better leave the steps to take care of themselves. If they are of stone they will weather, and so have a natural appearance, and we can walk up and down as much as we like without fear of "spoiling" them. And the same remark applies to brick, which makes an excellent threshold.

CHAPTER III

THE HALL

IN speaking of the hall one experiences a little difficulty, inasmuch as "the hall" may mean anything from a draughty little passage to what is really a very comfortable living-room. But as a fair assumption for the average middle-class house it may be taken that the hall is more of a passage-way than a room. Not being concerned here with its furnishing and embellishment, I can pass by the merits and demerits of hat-and-coat stands and other impedimenta that serve to confound and confuse the unwary visitor—to confound even the occupants of the house when, after retiring to bed, they come down in the dark for something they have left in the dining-room. The main thing about the hall, as brought within the scope of this book, is its floor. In some parts of the country it is the common practice to have tiled halls; and this item always appears as one of the allurements in the house-agent's advertisement, in company with that glorious trinity, "bathroom h. and c., main drainage, and electric light." The chief merit that can be put forward for a tiled hall is, it is easy to clean, especially with a long-handled mop (an article not so commonly counted an essential of a properly equipped house as it deserves to be). Against the tiled hall can be brought the charge that it is noisy to walk upon—especially noisy if there are any chairs about it—also that it is cold to the feet. If the house has such a tiled hall, well and good; let the householder accept it, and be thankful that the floor is not one of plain boarding, which, in its probable condition, will not be close-jointed, and therefore a harbourer of dust and dirt and a place through which draughts can help to make the average house chillier than it usually is in England.

The hall may have a wood-block floor, and in that case the

surface will be a very good one, which can be slightly wax-polished ; or it may have one of the patent composition floor surfaces laid jointless and with a rounded angle at the skirting. There are several varieties of these composition floorings : " Durato," " Decolite," and " Doloment " are three of them. The material can be put down on any foundation, even over existing boards, and at the present time the cost of it, laid complete, is about 15s. per yard super. Thus if, for example, a hall were 4 ft. 6 in. wide and 18 ft. in length, the cost of laying it with one of these composition floorings would be about £7 or £8. But I take it that the number of my readers who would contemplate such an expenditure is few as compared with those who do not own the houses they occupy, but simply hold them on a tenancy, and have therefore to make the best of what they have got, without drastic alteration. For such, nothing better can be suggested than linoleum ; but it must not be printed linoleum, as the surface decoration is only thin-skin deep, and in a place like the hall, where so much walking to and fro takes place, it is not worth while spending money on printed linoleum, because it soon wears to a most unsightly appearance. If a pattern be desired, choose an inlaid linoleum. This will wear admirably. And for a hall especially it is well worth while to get a good quality. Prices to-day for everything in the house are staggering as compared with what they used to be, though we are gradually getting accustomed to the figures and adjusting ourselves to the increased expenditure. A good quality inlaid linoleum before the War used to cost 4s. a square yard ; now it costs quite double that. For the dimensions which we have already assumed as probably typical of the average house, linoleum for the hall would work out about £3 10s. It will of course be carried right to the skirting, and under this a little, if there is a gap ; and it is quite a good idea to nail a small triangular wooden fillet to the bottom of the skirting. Rounded corners are a fetish. Many people imagine that if only they had rounded corners to their rooms they would have made a tremendous step forward in enabling cleaning to be carried out with the greatest ease. But really the ordinary square corners we find in our rooms never become miniature dust-heaps if the housewife works according to any sort of system ; rather it is the mouldings and the ledges above

doors and chimney-pieces and window-frames, picture-rails and picture-frames, that provide the places where dust can collect and is awkward to get rid of. But I do commend the simple fillet for the floor angle, because it is quite an inexpensive device which anybody can adopt, and in halls and corridors especially, with surfaces that constantly need to be cleaned, a fillet to the skirting helps to lighten the work ; and in our servantless house we all agree that this is the ideal throughout.

A runner of carpet supplies just what is wanted if the hall is a long narrow one, but if more of an oblong shape we can have a good-sized mat or rug with a short pile that does not harbour dirt. A runner or rug can be taken up with little trouble, and in conjunction with a linoleum or similar surface I think it gives everything we could wish for. But most decidedly it must be of a good length or width, and the housewife's zeal for hygienic conditions should stop well short of a highly polished surface underneath it, otherwise a journey along the hall will be fraught with the risk of a nasty tumble through the carpet slipping away.

One other detail I commend for the hall is a mat-sinking next the door. Obviously the reason why the hall gets dirty is because we bring dirt in from outside on our boots. We are not yet educated to the high level of domestic felicity which enjoins the visitor in China or Japan to take off his boots before entering the house. In our English way, all and sundry tramp in ; some, to the housewife's dismay, without giving the consideration to the door-mat which its presence clearly demands. To get over this insular failing therefore, or at least to reduce the effect of it to a minimum, it is well worth while to have two door-mats, one on the step outside the door, the other sunk in a shallow recess on the inside of the house. In this way a great deal of dirt which otherwise would be brought in is got rid of at the entrance, and a daily shaking will keep the mats clean.

Lastly, in considering what we shall do with the hall, it is really very necessary to provide an ample receptacle for wet umbrellas. A tall glazed pot is pleasant looking, but suffers from the defect of insufficiency and from the facility with which it enables one umbrella to be stuck inside another. The difficulty is to get something that is not unsightly like the umbrella-holders on the end

of church pews, yet something which is very practical and effective. What is wanted is something which you can just put an umbrella into as easily as you take a walking-stick up. One must admit that the Victorian hall-stand, of sad memory, possessed a merit in this respect. As a fairly satisfactory solution of an awkward problem the illustration below may be considered.

This matter of wet umbrellas is one of the small things of life. But in our servantless house it is the small things that matter, and with just the right sort of umbrella-stand in just the right place we can avoid the drippings down the hall which mean work for somebody, and trouble for the culprit if the housewife is efficient but not generous !

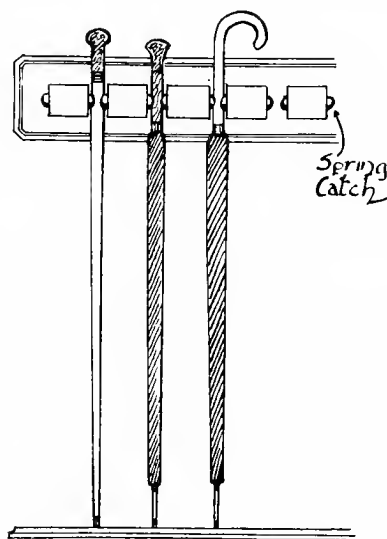


FIG. 2.—A SPRING-CATCH HOLDER FOR STICKS AND UMBRELLAS.
It can be contrived by any handyman.

CHAPTER IV

THE DINING-ROOM

WHAT sort of dining-room is our servantless house to have? Again I set aside all talk about the character of its furniture and the embellishment of its walls. Regarded from the special point of view which I have in mind, I think the first consideration is the fireplace. Everybody knows that a very goodly proportion of house-work, at any rate in winter time, is directly due to the dirt and dust that follows from the burning of coal in open fireplaces. Let not the reader imagine that I am now about to embark upon a pæan for the fireless house, where hot-water pipes and radiators keep you quite comfortable and warm. We all know the failings of the English fireplace; also we know that there is nothing to equal it in the way of cheerfulness and, let us not forget, ventilation. We can sit round a glowing fire and enjoy it, which we can never do around a hot-water radiator; and, with the window open slightly at the top, we can keep the air of the room moving and changing; in which connection it is well to remember that the old ideas concerning impure air which we were taught in our school days, when the proportion of carbonic acid gas was regarded as the infallible test, have been swept aside by modern investigations, and the main fact that now emerges is not so much whether air contains so many impurities or not, as whether it is moving. It is the dead still air that causes mischief. I am, then, an advocate of open fireplaces. But in the house where we have to do all our own work there are many cherished ideas that we must forswear, in face of the everyday toil involved by them, and this must be the case with the dining-room fire.

When servants were possible to get, and people could afford to keep them, meals were always served in the dining-

room, or, as the Georgians used to call it, "the eating-room." But the War altered this arrangement. In many households people found themselves with greatly reduced incomes, and with no servants; and, though respectability might hardly countenance it, the household migrated from the dining-room to the kitchen, where they took their meals, with everything ready to hand; with the fire going merrily in the range, and thus serving the two purposes of cooking the food and providing a warm room in which to eat it. Later in the day the sitting-room would be put to its old use, and a fire there would give the necessary comfort amid pleasant surroundings. And this meant the saving of one fire, as compared with the three (in the kitchen, the dining-room and the sitting-room) which were expected "before the War."

Some people use their dining-rooms much more than their sitting-rooms. There are some indeed who may perhaps speak with a certain superior air when talk is going as to cottage parlours that become cheerless domestic mausoleums, yet who use their sitting-rooms no more than the average parlour is used. On that fact might be based a strong argument for eliminating the sitting-room from the middle-class house and having instead one large living-room—large enough, indeed, to allow a dining-table to be set comfortably at one side of it, leaving plenty of space around for sitting, writing, or reading. I cannot offer any general solution of the problem, because households not only differ in size, but each has its particular notions as to what best suits its particular needs. What I am coming to is that, assuming the dining-room in our servantless house to be used little more than as a place for meals, on grounds of economy it is not worth while to have a daily fire in it throughout the winter. We should reserve this for the sitting-room, doing as much cooking as possible with the gas cooker, and thus reducing to a minimum the coal-consuming voracity of the average kitchen range.

And I make this further suggestion: assuming the dining-room has hitherto been used for little more than a place for meals, an anthracite stove might be installed here. People who have not tried such a stove may immediately discount the idea, saying that they could never sit in a room with a chimney opening sealed up—as it must

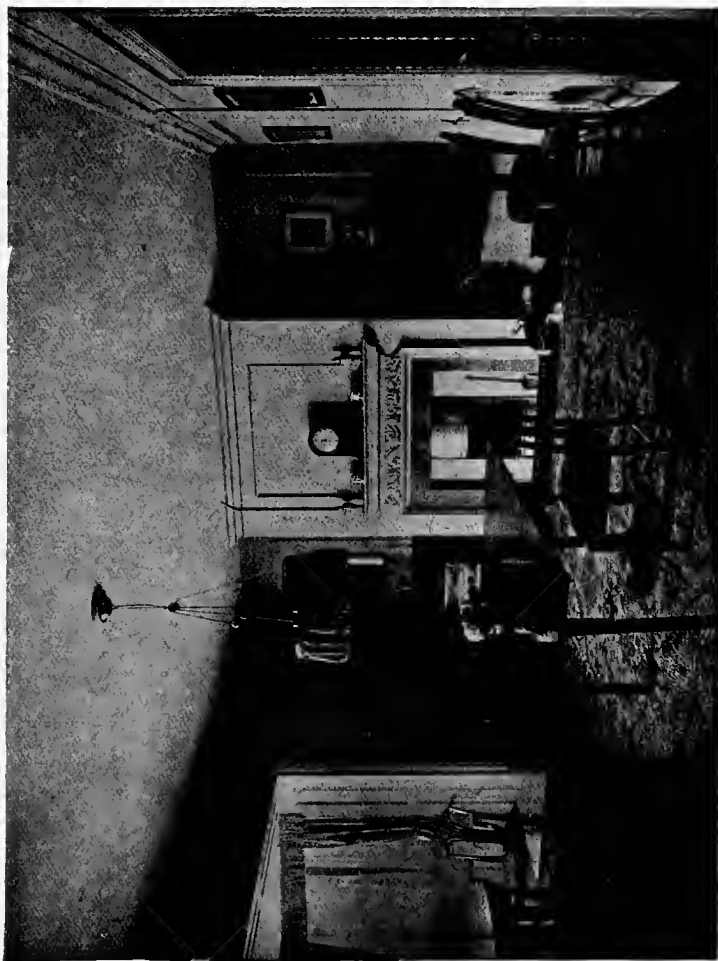


FIG. 3.—A DINING-ROOM THAT IS EASY TO KEEP CLEAN. P. Morley Horder, Architect.
Note the absence of superfluous furniture and ornaments.

be with an anthracite stove ; that such a room would surely be stuffy ; that the heat from the stove would produce an uncomfortable flush on the face, headaches, and so on. All of which I admit might be a good argument, if the basis were sound. Let me, however, give the result of actual experience. I occupied a house having the usual

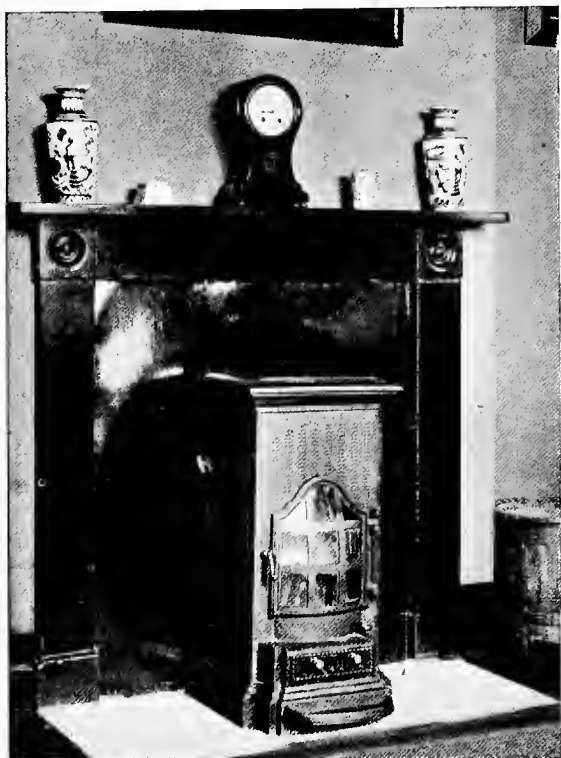
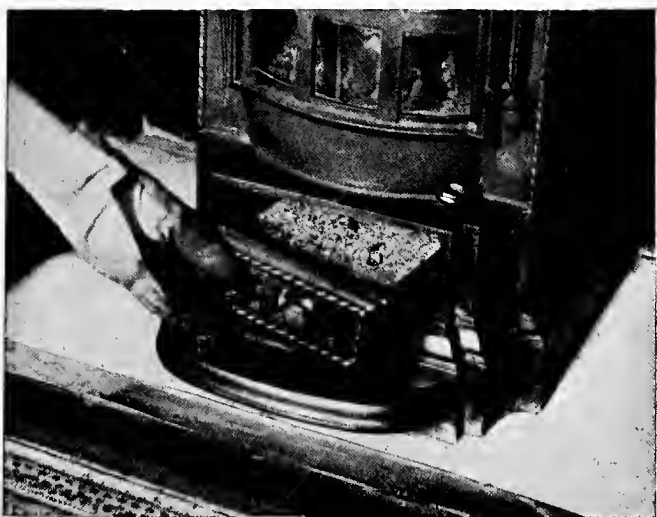


FIG. 4.—AN "OMEGA" ANTHRACITE STOVE IN A DINING-ROOM.

dining-room and sitting-room entered from either side of a passage hall, and the usual kitchen and scullery at the end of this. War conditions necessitated economy. Servants had to be got rid of ; the housework had to be done by ourselves. Like ninety-nine out of every hundred houses in England, this one had no heating system, and one experi-



Filling the Stove : This is all that has to be done twice a day.



Taking away the Ashes : Necessary only once a day.

FIG. 5.—SHOWING WHAT LITTLE TROUBLE AN ANTHRACITE STOVE INVOLVES.

enced the usual chilly contrast in going from a warm sitting-room into a cold hall, and so to cold bedrooms. Similarly, one came down into a cold hall and dining-room in the morning. I decided to put in an anthracite stove in the dining-room. I selected one by a good maker and had it fixed in place with a sheet of galvanized iron filling the whole of the chimney opening. The stove itself, which in pre-War days was obtainable for £4, cost me £8 12s. ; my anthracite nuts cost £3 8s. a ton—about 15s. more than the price of good ordinary coal. The fire, which was lighted at the beginning of October, was kept going continuously throughout the winter ; with the full draught sometimes and on some days, when the weather was very cold ; with the dampers closed to their fullest extent at other times and on mild days. The stove gave out a most admirable heat, and its mica front being a large one we got a pleasant sight of the glowing fire within. The room was thoroughly well warmed ; at meal times we had the door shut and on the coldest days we felt quite comfortable, and it was only necessary to open the window slightly at the top in order to get the movement of air that I have already referred to as so essential. When we were not using the dining-room, and always at night, the door was left wide open, and in this way a lot of warm air passed into the hall and up the staircase, appreciably warming the house. Thus we gained a considerable measure of comfort with very little attention indeed, because the stove only needed filling twice a day, and its ash-pan removed and emptied once a day, and this without any of the trouble with ashes and dirt that is associated with the ordinary fireplace. Therefore, taking my own experience as evidence, I say that the anthracite stove will prove a great boon in the servantless house. It can of course be put in the hall, which is supposed to be the proper place for it ; but in my opinion this does not meet the requirements so well as putting it in the dining-room.

In support of its efficiency, and with regard to its running cost, I give the following figures derived from personal test :—*Efficiency* : In a bedroom upstairs, where there was no fire, the temperature on a certain morning was 48 degrees. In the sitting-room downstairs, where there had been a fire overnight, it was 51. In the dining-room at breakfast time, when the anthracite was burning nicely, the temper-

ature was 60. *Running Cost*: The stove required 7 lbs. for each charge, night and morning, and with anthracite nuts at £3 8s. a ton this worked out at 5*d.* a day. Incidentally it may be noted that very few householders have any exact idea as to what their ordinary coal fires are consuming. I tested my sitting-room fire—a hearth fire, and therefore economical of coal. It burnt a scuttleful in a day, from 10 o'clock in the morning till 10 at night. Having weighed the coal beforehand I thus ascertained that my fire consumed 21 lbs. in twelve hours, and as the coal (Derby Brights) was £2 12s. a ton, the cost of the fire was 5*d.* a day; that is to say, it cost as much for twelve hours as the anthracite stove did for twenty-four.

It is of course possible to substitute a gas fire for the ordinary coal fire, and with gas there is no trouble at all. But, personally, I prefer the anthracite stove as a more effective expedient. If, however, there is to be neither a gas stove nor an anthracite stove, but nothing less than the ordinary coal fire, then have a hearth fire, or, if the expense of putting this in cannot be countenanced, then get one of the barless adjustments, which can be fixed in front of any fireplace. These greatly increase the heating efficiency. Moreover they enable grates to be cleaned up with reasonable ease and do away with all the blackleading of fire-bars which is an inevitable daily toil for anyone who is not prepared to accept the unsightly appearance of an ordinary firegrate left to go as it pleases.

While dealing with this question of the fireplace a brief reference may be made to the hearth and its treatment from the point of view of saving as much labour as possible. Everybody who knows what work is entailed in keeping a stone hearth clean will agree that this certainly is a most undesirable thing in a house where there is no servant. Such a hearth cannot be left untended. With the dust and ashes from the fire it soon gets into a most untidy condition; and we have always to remember that there is nothing which makes a room look more shabby than a dirty fireplace. Whitening is practically the only remedy for a stone hearth, but this means a task on one's knees every time a fire is lighted; so the stone hearth must be got rid of. The best thing in place of it is a tiled hearth. Such a hearth is quite commonly found now in modern houses, and even where

there is only a stone hearth, tiles can be laid on top of it. Glazed tiles three inches square are the best, and any handy-man in the house can lay them in the following way: Assuming there is an existing kerb, get some strips of wood about three inches wide and an inch-thick and lay them around the hearth. Then with some tile cement and water make a thin paste. It is worked up best with a trowel, but if this is not at hand, an old knife will serve the purpose quite well. See that the cement is thoroughly well mixed; turn it over and over on a piece of board, adding more water or more cement till the right consistency is arrived at; but be careful with the water, because one is apt to



FIG. 6.—A "BEWTY" BARLESS FIRE ADAPTED TO AN OLD GRATE.
These adapters eliminate blackleading of bars, are easily cleaned, and give a hearth fire with a very considerable economy in coal consumption.



FIG. 7.—A SIMPLE DINING-ROOM WITH AN "ESSE" ANTHRACITE STOVE AND PAINTED WOOD KERO-

add too much, and then the cement becomes too thin and runs about awkwardly. Lay a thin coating on top of the hearth, about half an inch thick, carrying it right under the firegrate. Then, having wetted them, put the tiles in place, tapping them down with a piece of wood, and seeing that each is square in line. By a little adjustment you can arrange the width at the front so that there is no necessity for any cutting, which is a difficult business with tiles ; but at the sides of the grate undoubtedly some cutting will be necessary. It is done best by marking the tile with an old saw, and then giving it a sharp knock with a hammer ; or corners can be worked off with a big pair of pincers. This part of the work, admittedly, requires a certain amount of skill, but it will be found that after a few attempts there will be pieces of tile available for odd corners, and a little cement will fill up the gaps.

As to the fender, the polished brass ones, either plain or pierced, are as nice as anything one could wish for, but here again we have to consider the work involved in keeping them clean. The only alternatives are a plain iron kerb with an enamel surface burnt on, or a tiled kerb. The latter is generally purchasable with a rounded tile edge ; it is, in my opinion, generally a rather deplorable looking object in a room, but one can have instead a kerb made up with square tiles like those used on the hearth. A tiled kerb of this sort has a very presentable appearance. The illustration on page 34 shows one : it is built up on a wooden core, the tiles being held in place and their unglazed edges covered by a strip of copper nailed on to a fillet. Similar wooden cores can be covered with black velvet or leather. Or a plain wood kerb can be used (one is shown in the illustration on page 27).

The next point to consider in the dining-room of our servantless house is the floor covering. Here, once more, different people will have different opinions as to what is desirable. Some think there is nothing so good as an oak floor, made up of either parquet blocks or narrow strips, waxed and slightly polished, with rugs spread about. Others prefer an all-over carpet. Others again will plump for a good square or rectangle of carpet that covers the bulk of the room, with staining, felt or linoleum for the surround. Let us take these in order.

First the polished oak floor. This is an expensive item, and the chances are that in the bulk of houses such as we are now considering it will not exist. Of course if one is building a house for oneself or making improvements to a house already possessed, the provision of such a floor may be considered, but, as the reader will have realized, I am chiefly concerned in this book with what can be done to ordinary houses held on ordinary tenancies. Nobody is going to put down oak floors for the ultimate benefit of the landlord. I think therefore this treatment can be passed with a very brief reference. In the days before the War it used not to be so expensive a matter to lay a parquet veneer floor, but now, like everything else, the cost has increased enormously. Moreover, I think that in small rooms such floors, covered with a few rugs, are not quite happy, and a particular point I have against them is that already referred to in connexion with the hall, namely, that rugs on a polished surface are very likely to slip about, and therefore objectionable. Clearly, if one is contemplating the provision of a parquet floor it is foolish to proceed to obliterate it with very big rugs or squares of carpet; and from the hygienic point of view I think that the claims can be very greatly exaggerated.

Now comes the second method—the all-over carpet. As regards appearance of comfort, there is I think nothing to equal this, but it is the most extravagant method of furnishing, as it means cutting a carpet to fit a particular room, and if one should move to another house the chances are that the cut carpet will be almost useless; so this also can be put aside as not the most desirable treatment for anyone with moderate means.

We come then to the last and best method, bearing in mind economy and convenience, namely, the arrangement of a square or rectangle of carpet to cover the bulk of the floor, with felt or linoleum for the surround and corners—or simply a stain on the boards. The choice between these three treatments of the surround raises at once the question of cleaning. My own view briefly is this: that with a vacuum cleaner a carpet can be kept in a perfectly wholesome and clean condition, and this with little trouble. I deal with vacuum cleaners in another chapter, and need only here say that the felt around the carpet presents no difficulties in

being kept clean ; and, provided it is a good colour, either a subdued shade of brown or blue, it looks better than anything else around the carpet. Of course if one is going on in the old-fashioned style with a brush, banging over the carpet and raising a cloud of dust that simply settles all over the room, the suggestion could never be approved by any experienced housewife. But a vacuum cleaner makes the whole difference, and with it a carpet and a felt surround can easily be kept in a perfectly satisfactory condition. Sweepers will, of course, take up a good deal of dirt, but one has only to go over a carpet with a vacuum cleaner after an ordinary sweeper has been used on it to see that the latter leaves plenty of dirt in the pile ; and as the whole art of making a carpet last well consists in keeping it free of dirt particles, which are ground in as one walks about, it must be admitted that the vacuum cleaner is by far the more effective arrangement to use.

For those who prefer a linoleum surround I recommend a plain brown one in place of the familiar pattern which masquerades as parquet ; while for those who do not approve of felt, and wish something less expensive than linoleum, I recommend one of the floor stains.

Furnishing and decoration not coming within the scope of this book, there is not much more to be said about the dining-room, but I would just add a note in favour of hanging pictures on nails, instead of the more generally accepted picture-rail. Many seem to regard a picture-rail as the acme of desirability in any room ; but, as I have already said, it is a veritable dust trap, very awkward to get at ; moreover, to me, the long cords supporting the picture from the hook that hangs on the rail are unsightly, and entail more trouble when pictures are taken down for cleaning than occurs with frames hung by a short cord on a nail (the cord should not show at all, being just taken across the back of the frame and made sufficiently tight, so that both it and the nail are out of sight when the picture is hung).

Cupboards in the dining-room are a good feature for the servantless house. They can be arranged very well in the recesses that are on either side of the fireplace. Their great merit is that they provide storage accommodation for many things that are wanted at meal times and that cannot be accommodated in the sideboard. The great thing in the

servantless house is to have everything handy in the place where it is wanted, and cupboards in the dining-room greatly help to secure this. Frequently a sideboard has very inadequate accommodation, either in the form of drawers or cupboards, with the result that many things have to be constantly carried in and out from the kitchen, or wherever they are stored. It is not suggested that a dining-room should become a general store place, but certainly plates, cups and saucers, serviettes, tea and breakfast trays, and other things for the table should all be kept in the room, so that there is a minimum of trouble in getting them out and putting them away again. The sideboard is supposed to serve this purpose, but generally it is wholly insufficient, and that is why cupboards in the dining-room are to be commended ; with them indeed one can eliminate the sideboard. The cupboards should be solid fronted, with plain panels. A glass front would expose to view things that are best kept out of sight ; besides, there is always this to be remembered about glazed cupboard fronts, as compared with solid wooden ones—they entail constant trouble in keeping them clean. It is quite a task to go over all the panes in a glazed cupboard front, yet this must be done if they are not to look disreputable, especially at the time of the year when flies are about. With the solid wood front there is no more trouble than there is with the painted door, which requires cleaning with soap and water only very occasionally—certainly not more than three or four times a year.

CHAPTER V

THE SITTING-ROOM

ONE uses the word sitting-room in preference to drawing-room as it implies a more reasonable outlook on domestic life. In the old days the with-drawing room was a place where the ladies used to withdraw, while the gentlemen settled down elsewhere, ultimately under the table. But in the modern contraction of the term, "drawing-room" has the smack of some rather artificial place for special occasions only, where every one is supposed to be on his best behaviour. The fallacy underlying this idea unfortunately still persists, and too often we find, in the drawing-room, chairs and other pieces of furniture that are not fitted to our use, chairs perhaps so eager to be delicate-looking that a heavy person sits down on them with trepidation lest their elegant legs should collapse in one awful moment; occasional tables, too, with hardly so much demand on their services as the name implies; and other things of the same kind. As however I am not setting out to say how a room should be furnished, we can pass this by with a bare reference. But it comes very properly within my scope to emphasize that no servantless house can ever be run with a minimum of trouble if rooms are filled with superfluous furniture, and ornaments are scattered about with a profusion at once baffling and exasperating to those who have to pick up each one of them when "dusting." The great thing after all is to have sensible rooms that look as though we really used them and enjoyed living in them, with furniture that meets our everyday requirements, and with just sufficient ornaments or other features of decoration that add an element of gaiety and refinement, while not entailing endless work in keeping the place in a reasonable condition of cleanliness.

What I have already said in connexion with the dining-

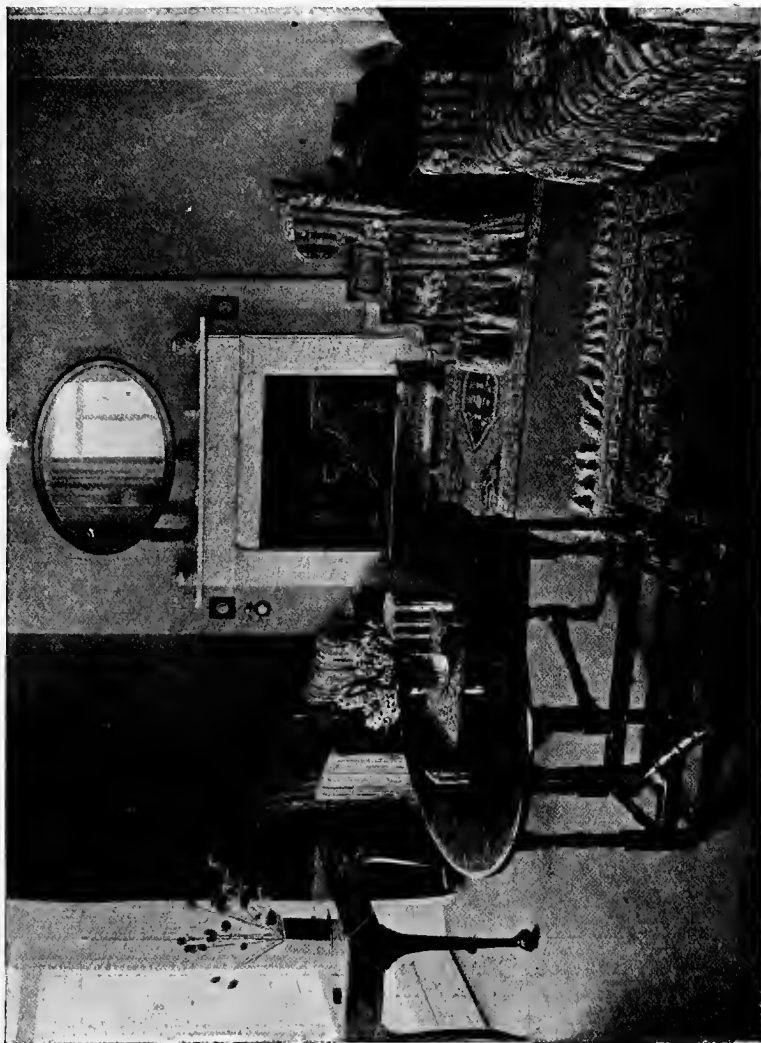


FIG. 8.—A SITTING-ROOM IN A LONDON FLAT.
Illustrating an effective floor covering with Rugs on Felt: it is kept in perfect condition with a vacuum cleaner.

room, as regards fireplaces and kerbs and surrounds, applies equally to the sitting-room, so there is no necessity to repeat the matter : in fact, nothing else calls for comment, and the sitting-room can be finished with in this very short chapter.

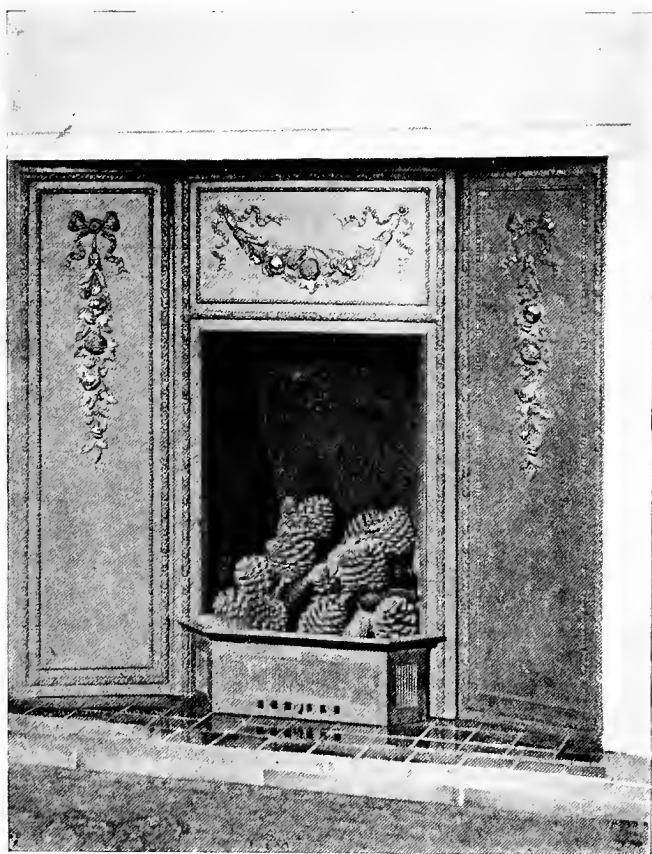


FIG. 9.—A SITTING-ROOM FIREPLACE THAT NEEDS A MINIMUM OF ATTENTION.

The grate is of coppered cast-iron that never requires cleaning, the hearth is of glazed tiles, and the kerb is of similar tiles mounted on a wood core. Incidentally this shows how a grate can be filled with pine cones in the summer.

CHAPTER VI

THE KITCHEN AND SCULLERY

NOW we come to the most important part of the house, from the point of view of its daily working without a servant. The arrangement which we find in the average house is wholly out-of-date and inconvenient. It offers us a good-sized kitchen with a range in it and a dresser, and sometimes opening out of it, but more often cut off by a passage, is the scullery, where there is possibly nothing better than a shallow sink with a draining board on one side only, a copper built into one corner, and a wide shelf holding a large number of utensils in the most awkward and unsatisfactory way that could ever be devised.

Most people cannot build houses for themselves ; they have to make the best they can of what is available. I will endeavour therefore to indicate what can be done with existing arrangements to make them easier for carrying on the daily work of the house. But first I should like to deal with the general plan of the kitchen and scullery. The common arrangement, indicated above, is entirely wrong when regarded in the light of present-day facts. If one assumes that there is a servant in the house, the idea that the kitchen is a sufficient place, both to do her work in and to spend her leisure, cannot be successfully defended. No one for choice would care to spend all their time in one room, and the rising status of the servant is effecting a drastic change in house arrangements. In modern plans it is becoming quite common to see next to the kitchen a room which the maid can use as her sitting-room when her work is done. Bearing this in mind, and remembering that in the future it is likely that servants will be even more difficult to obtain than they are to-day ; that they will probably be banded together in some sort of trade union, which will

insist on certain minimum requirements ; it may be assumed, I think, that instead of the separate kitchen and scullery, inconveniently placed and equipped, we shall have a kitchen-scullery and a maid's sitting-room, and as indicating what is a very practical development, I would refer the reader to the accompanying illustration (Fig. 10) of a kitchen-scullery in a house at Hammersmith. Everything is ready to hand in this room. On one side is a range of three sash windows which not only light very admirably the sink and its draining boards, but also throw a good left light on to the gas stove—which, it will be noted, has a hood over it. It is a very great convenience to have a hood over the gas stove, though this admirable feature is absent in most houses. All the fumes, both from the gas and from the cooking, go up into the hood and are so taken away into the chimney, and the room therefore is free from that smell and stuffiness which is the common experience. Opposite to the windows is the dresser, so that things which have been washed can be put away without much walking about, but it would be still better if this kitchen-scullery had some well-arranged racks on the walls above the draining boards. A copper is also accommodated in the room, and with this provision for washing days it is altogether a very complete domestic workshop. If such a kitchen-scullery as this is compared with the ordinary arrangement of a separate kitchen and a separate scullery, as provided in the average house, it will be seen how very much more easily the work can be carried out.

Another feature of the equipment in this particular example is the very ingenious arrangement for getting coal under cover. The space below the two draining boards on either side is entirely enclosed, and hoppers are arranged inside. These hoppers are filled from the outside about once a week, from the coal store, and it is only necessary to lift up one of the hatches shown in the photograph to get as many shovelfuls as are needed. The convenience of such an arrangement is obvious. It is just one of those small things which collectively make for comfort in the working of the house.

Leaving what we would call the ideal arrangement, however, and coming back to facts as we find them, let us consider what can be done to make the average kitchen more convenient.



FIG. 10.—A WELL-EQUIPPED KITCHEN-SCULLERY. Charles Spooner, Architect.

The sink is a good deep one, with hot and cold taps over it and ample draining boards on either side, and below the latter are coal hoppers (filled occasionally from outside), with hatches that avoid the necessity of going out for fuel. The floor is of jointless composition; the gas stove has a hood which takes away all fumes and smell; and three windows give excellent light.

Improving the Kitchen Dresser

It would be difficult to determine when the kitchen dresser was given its familiar form, but in whatever period it was evolved, the form has persisted without questioning on the part of those who have designed and built our houses. Presumably the architect has just marked the place for it on his plan, and the builder has filled the space in the way he was always accustomed to fill it, namely, with the ordinary dresser. But every housewife knows that this is by no means satisfactory, and it is time that something far better was substituted. We can, if we wish, eliminate it altogether, and put in its place the much more convenient kitchen cabinet. With this I deal fully a little later.

For the moment let us consider what can be done with an existing dresser. In the improvement of it the obvious first thing to do is to have cupboards, and perhaps some drawers, in the space below the table-shelf. Two cupboards will be ample, and there should not be more than two shelves dividing them, otherwise it will not be possible to reach conveniently to the back of the cupboards. The front should be closed in by doors, and as wide doors hinged at the side are not altogether convenient, sliding doors can be adopted instead ; or the space in front can be divided into three portions, the centre portion being kept solid and the outer portions opening to right and left. About the house there is always a daily increasing collection of newspapers, and one of the shelves in the remodelled kitchen dresser will be found just the place for keeping these tidily together ; also one of these cupboards is a very handy place in which to store children's toys and possessions, which otherwise get left about all over the house (Fig. 11).

With regard to the upper part of the dresser, undoubtedly it is best to cover in the whole of this, as dust is thereby excluded. A cheery appearance is given if the enclosing doors have panes of glass, but these, of course, will need attention in cleaning, and when everything is considered it will be found best to have solid wood doors for the dresser front ; these, however, should not come down to the table-shelf, but should finish level with the lowest of the tiers of shelves.

The common practice is to have plates arranged straight



The left-hand cupboard is a convenient place for keeping newspapers, brown paper and oddments.



The right-hand cupboard is most useful for keeping the children's toys together.

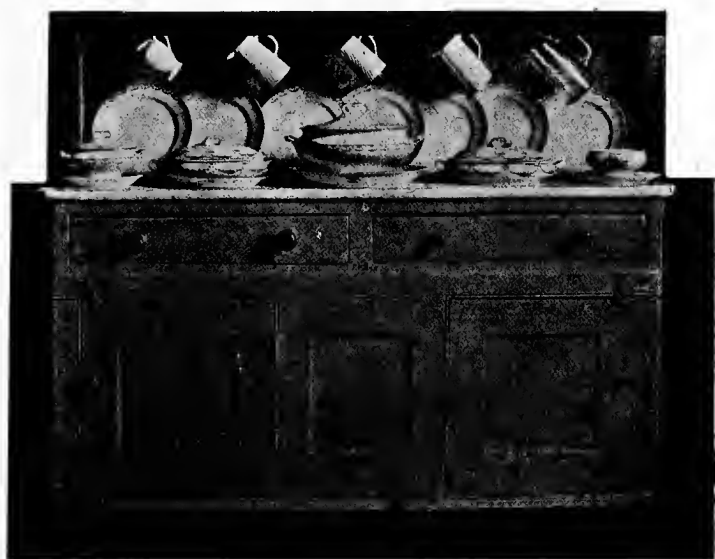


FIG. 11.—AN ORDINARY KITCHEN DRESSER FILLED IN WITH CUBBOARDS BELOW THE DRAWERS.

The space, with its out-of-date pot-board at the bottom, is usually left unused ; but these illustrations show how it can be turned to very good account.



FIG. 12.—“QUICKSEY” DRESSER: CLOSED.

Dust is entirely excluded, and there is good accommodation for everything—including the tea-tray (which fits into the space above the drawers).

across the dresser, just as it is also the common practice for the shelves to go right back to the wall, but a much more compact arrangement is to stand the plates diagonally, while with regard to the shelves it should be borne in mind that if a

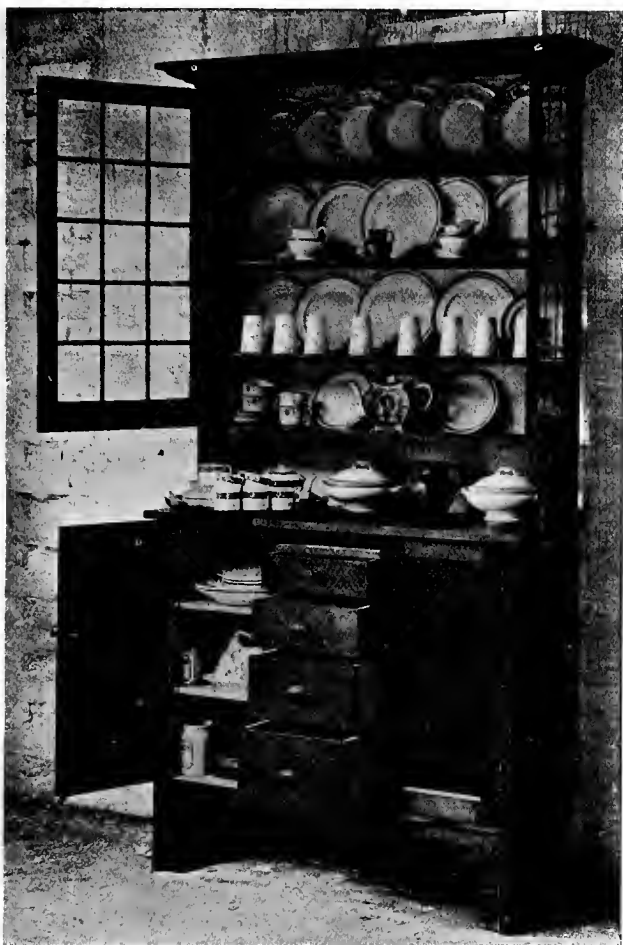


FIG. 13.—"QUICKSEY" DRESSER: OPEN.

The glazed doors, it will be seen, open clear of the things on the shelf; and there is plenty of storage space below.

small space is left at the back—just sufficient for the finger to pass behind—cleaning can be done much more easily.

All that has been said here, however, is what we may call making the best of an existing thing. Really the design of

the dresser should be started from a fresh standpoint altogether. The illustrations on the two preceding pages (Figs. 12 and 13) show a modern dresser designed with special workaday needs in view. It is a thoroughly well-contrived arrangement. Its special features are noted in the sub-titles to the illustrations, and it is only necessary here to add that the total height of the dresser is about 7 ft. 6 in. and the width about 3 ft. 6 in.



FIG. 14.—AN ENCLOSED DRESSER WITH SLIDING DOORS.

This dresser extends across one side of a small low room. It has three sliding doors, with drawers below, and when the front is closed it presents the appearance of panelling.

The Kitchen Cabinet

This is a feature of equipment evolved in America, but now coming largely into use in our own country, its popularity being due to the fact that the cabinet brings a great number of things all within handy reach and close to the place where they have to be used: so avoiding the constant walking about which occurs when things that we wanted in one place are kept in another. There are many varieties of these cabinets, but they bear a strong family likeness to one another, and the cabinet shown by the accompanying illustration (Fig. 15) may be taken as thoroughly representative of its class. It is actually an American one called the "Dutch Kitchenette." Others like it include the Sellers, the McDougall and the Hoover.

The kitchen cabinet is intended especially for the housewife who has limited domestic help, and in a still greater degree for the woman who has to do all the work herself. It will be seen to consist of a very compact arrangement of cupboards and shelves, together with a working table top and special accommodation for numerous kitchen utensils and stores. Let us look at this American one in detail. It is made of hardwood varnished, and when shut up has the appearance of a quite presentable piece of furniture. It is not more than 6 ft. high, so that a woman can easily reach the upper shelves, and the bottom does not go down to the ground, so that the floor surface underneath it can be kept sweet and clean. To further facilitate this, the cabinet is mounted on castors. The front is free from mouldings, angles being rounded off, and as little lodgment as possible given for dust and dirt.

Turning to the upper part, we find it divided into three sections, all finished in white enamel on wood and metal. On the left is a tall cupboard containing a flour hopper, of tin, with a glass panel at the front to show at a glance how much flour is in hand, and with a conical mouth at the bottom, fitted with a sieve, through which as much flour as desired is released by turning the little handle. The hopper is easily removable, but there is no necessity to take it out when refilling, as it turns forward on a pivot and there is a lid at the back through which the flour bags are emptied. Judging by the size of the hopper, it would seem that

Americans must keep larger stocks of flour than is customary here in the average household, though there would not be too much storage space in the hopper if bread were made at home.

On the inside of this left-hand cupboard is a printed list of various weights and measures, recipes, and other information to which reference is often needed, and there is also a most useful indicator for household stores. It consists of a list of the various articles—salt, pepper, spice, soda, etc.—printed in clear type on either side, and against each name is a slide of cardboard, half white and half red. The normal position is for the white portion to be next the name. The housewife wanting to buy fresh stores, and finding that she is “out” of something, runs her eye down the list and, inserting a pencil or other point into a little hole in the slide, pulls out the red portion. Then at a glance she can see what she wants, and has a handy reminder, ready for shopping day.

The right-hand cupboard has shelves for various articles in the upper part, and wire grids below, with wire holders on the inside of the cupboard door.

The middle cupboard is divided into two parts. Above is shelving space for stores; below is a cupboard with glass holders for salt and other things, and, on the right-hand side, a glass sugar jar, mounted in a reversed position on a hinged arm, which allows the jar to be brought forward over the table for greater convenience. The sugar is let out through a device similar to that fitted to the flour bin. This lower portion of the middle section has a slatted front which pushes up and down very ingeniously, the slats disappearing into a slot below the upper shelving.

The table top is a special feature of the cabinet. It is made of white enamelled metal, backed presumably with wood, as it is perfectly flat and rigid. It slides forwards and backwards between guides. When full out, it is wide enough to make pastry or puddings on, or to do similar work; whilst, when pushed in, it serves as a handy ledge for odd articles. Underneath this enamelled table top are two slots, one accommodating a pastry board, the other a chopping board.

The lower portion of the cabinet is given up to a cupboard and drawers, the former having shelves that slide

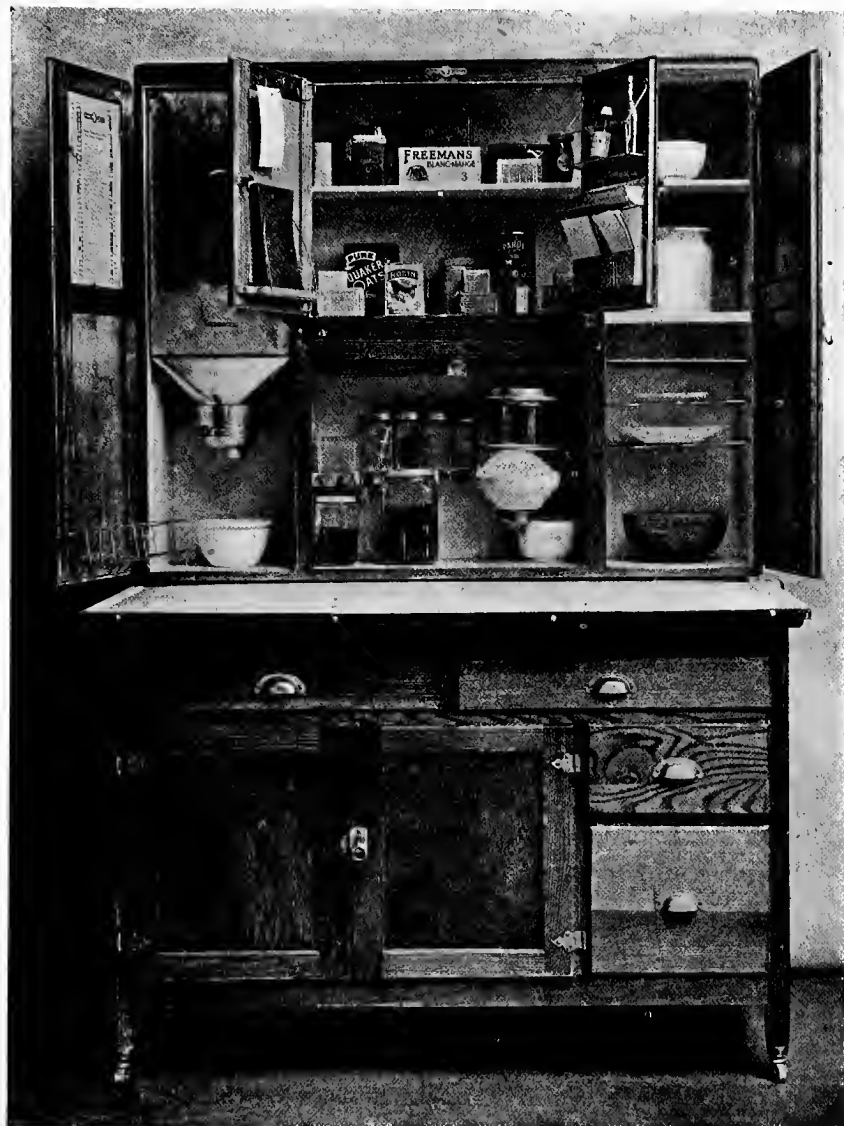


FIG. 15.—AN AMERICAN KITCHEN CABINET.

Among other features are the flour bin with glass indicator panel and hopper release ; the sugar jar, on swinging bracket ; the pull-out enamelled table-top ; and an arrangement for the bottom cupboard which brings the shelves forward, within convenient reach, as the doors are opened.

forward, and racks for pans and other cooking utensils. On the right-hand side is a tin-lined drawer with a hinged lid ; this drawer being intended for bread, cake and biscuits.

It will thus be seen that the American kitchen cabinet is an extremely handy contrivance. How far it would be successful in England in the hands of an average servant, seems rather doubtful to me : one is rather inclined to think that untidy traits might reduce it to an unsatisfactory condition. But for the housewife who has to do her own work and takes a pride in keeping everything clean and tidy, it is a most admirable fitment.

The foregoing description relates, as already stated, to a typical kitchen cabinet as made in America. There are, however, two English kitchen cabinets now on the market, the "Lady-Maid" and the "Quicksey," and some further description of these may be given in conjunction with accompanying illustrations (Figs. 16 and 17).

As will be seen, the "Lady-Maid" follows the lines of the American cabinet very closely, but in certain respects it has been modified to suit English requirements. For instance, the very large flour-hopper which is a prominent feature of the American cabinet is here considerably reduced in size, as the average English housewife does not buy flour in large quantities at infrequent intervals, but in small quantities at frequent intervals, and therefore she has no need of a very large storage space.

Good cupboard accommodation is provided, and a pair of rolling shutters pushed to right and left make access to the lower half of the upper part of the cabinet easy and convenient.

The pull-out table top is porcelain-enamelled iron, which is nice and cool to make pastry on, and never needs any scrubbing, but only wiping with a damp cloth. Below it is a special drawer for cutlery, divided into compartments and lined with green baize ; while three other drawers and a bottom cupboard provide space for various kitchen articles. The large cupboard is fitted with sliding metal tray, removable wire shelf and basket ; the better-class pans, cake tins, aluminium ware, etc., should be kept here, but heavy cooking pots should occupy a place elsewhere—on a stand near the range or cooker.

The whole is finished with the idea of being kept clean

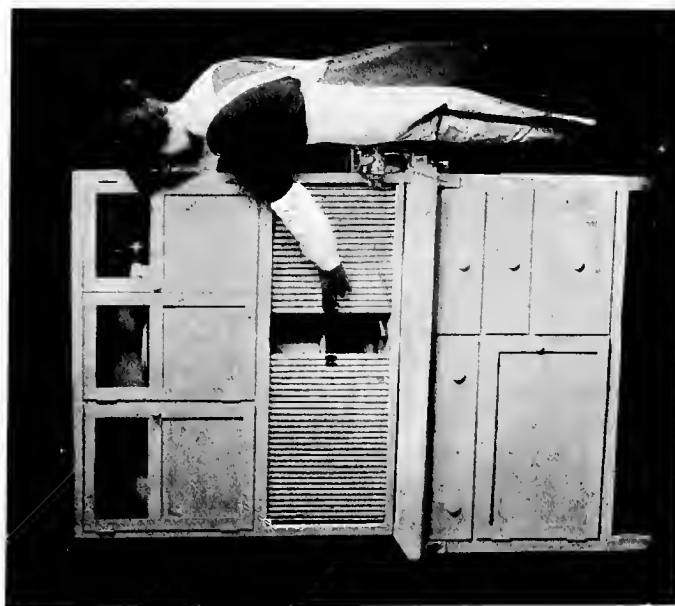


FIG. 16.—THE "LADY-MAID" CABINET, CLOSED AND OPEN.
The central portion, it will be noted, is covered in by a pair of rolling shutters, instead of doors.



FIG. 17.—THE "QUICKSEY" CABINET.

The central portion is covered by a hinged flap that folds down to form a table top, and in doing so it releases the strip that acts as a continuous lid for the eight store tins.

with a minimum of trouble, corners and angles being rounded, chamfers used in place of mouldings, and the entire cabinet enamelled white.

The "Quicksey" cabinet is designed on different lines, but with the same idea of bringing many things together in one fitment. As the illustration shows, it has a centre compartment accommodating a series of tins or jars for dried fruit, rice, etc., with a set of small drawers below for other stores. The flour-hopper is a simple tin box of truncated wedge shape with a hinged flap in front that enables

a scoop easily to be put in. This hopper turns on pivots and is removable.

The enamelled table top is seen resting on the lower portion of the cabinet in a position for use; when finished with, it is raised and then covers the whole of the centre portion of the cabinet, and in shutting up it operates two levers on either side that bring down a strip of cloth-covered wood upon the row of lidless jars. When the table top is folded down, the jars all stand ready to hand without the trouble of taking off any lids.

The lower portion of the cabinet is fitted as cupboard space. The left-hand cupboard extends the full depth of the cabinet, while that on the right is shallower, in order to enable a set of four drawers to be provided on the right-hand side at the back.

The "Quicksey" cabinet is made entirely of deal, stained and wax polished, and when shut up looks like an ordinary piece of furniture.



FIG. 18.—CONSULTING THE INDICATOR.

On the door is a cardboard panel with the list of household stores, and a slide against each. The slide is moved to show red for those things that are running short.

The Kitchen Floor

In the kitchen it is essential to have a floor surface that can be cleaned with a minimum of labour. The stone floor, with its rectangular flags, has a great tradition behind it, and in an old farmhouse kitchen seems fit for its purpose. But in a modern house it is most unsatisfactory. It is cold to the feet and its uneven surface makes hard labour in keeping it clean. If you have such a floor in your kitchen, cover it with cocoa-nut matting. Foot-marks do not show on this, and although the dust and dirt works through on to the floor, there is no great trouble in taking up the mat-



FIG. 19.—LINOLEUM FLOOR IN BLACK AND WHITE SQUARES.

Excellent for a kitchen.

ting, shaking it outside, and sweeping the room out before putting the covering down again.

Many kitchens, of course, have boarded floors, and here again it is desirable to have a covering. Boards are even harder to keep clean than stone. They are not impervious, and are very easily stained. To maintain them in a sanitary condition they must be scrubbed, and scrubbed hard. Linoleum is a thousand times better—is indeed a most admirable floor covering for the kitchen. But, as already emphasized in connection with the hall, beware of printed linoleum. When the pretty tile effect begins to wear off,



FIG. 20.—RED TILE FLOOR WITH WHITE TILED DADO.

Note the rounded angle.

no amount of work will prevent the floor from looking untidy, and the removal of the pattern means the removal of the surface itself. The covering is no longer waterproof; it soon becomes rotten; and in time even the boards beneath it will become rotten too. Inlaid linoleum is best, if a pattern is desired, for the design is not applied; it is part of the material itself, and goes right through from front to back. "Tilo-leum," which gives a red tile effect, or linoleum in large black and white squares, are as good as one could wish for a kitchen floor.

Red and slate-coloured square tiles are frequently used for kitchens and sculleries, but although very clean, tidy, and pleasant in appearance, they are noisy, and add a good deal to the clatter of work. Also to-day they are expensive.

Jointless composition flooring can also be used, but there is no need to give it more than passing mention here, as it has already been dealt with in Chapter III (see page 16).

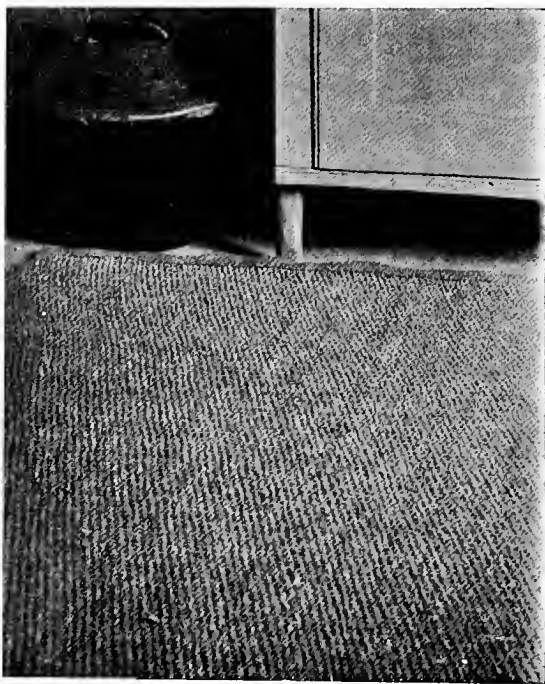


FIG. 21.—COCOA-NUT FIBRE MATTING WILL MAKE A STONE FLOOR COMFORTABLE.

Washing-up Arrangements

There is no daily task so irksome in the house as washing-up. Everything possible should therefore be done to lighten it.

How usual it is to find the scullery sink placed near the back door, simply projecting from a whitewashed wall. Yet this is the most inconvenient arrangement that could be devised. The only good point about it is that the sink is generally beneath a window. But for comfort it is imperative that the sink should be in a much less draughty place than next the door, and it should consist of something better than just a shallow earthenware fitment of small dimensions. It should certainly be a first essential to have the wall at the back of the sink either covered with tiles or zinc. This gives a clean appearance and is altogether much more satisfactory than leaving the wall bare. There is no necessity to have more than one shelf below the sink on either side. Certainly this shelf should be included in the equipment, and if it is made with slats instead of a single board it is so much the better.



FIG. 22.—A DEEP SINK, WELL LIGHTED, WITH GOOD DRAINING BOARDS ON EITHER SIDE.

Cleanliness in and around the sink is a first requirement, and everything that tends to this end must be provided. The sinks which are used in some of the most modern hospitals offer a suggestion which might be followed in the sculleries of ordinary houses. The accompanying photograph (Fig. 23) shows one with china-enamelled taps ; there is thus none of the trouble associated with cleaning brass taps, and as everything that saves labour is now to be commended, an extended use of such china enamelled taps might well be adopted.

With some types, washing-up can be done in the sink itself. The illustration opposite (Fig. 24) shows such a sink.



FIG. 23.—SINK WITH CHINA-ENAMELLED TAPS THAT REQUIRE NO CLEANING.

It is divided into three portions. In the right-hand portion the washing-up is done. The grease overflows into the centre division, and so down into the drain ; while on the left-hand side is the cold water sink, into which the plates and other articles are dipped and then put away in the rack. The swivel taps are handy for cleansing the central division.

Sinks have been made of various materials, but for house use there are none better than porcelain or glazed earthenware sinks—the former if money will allow, the latter if economy is the prime factor. The sinks should be glazed outside as well as in, in order that it may be possible to keep them clean with a minimum of trouble.

Next in importance to the material of which the sink is made is the depth of it. Architects and builders of the day before yesterday did not seem to realize the importance

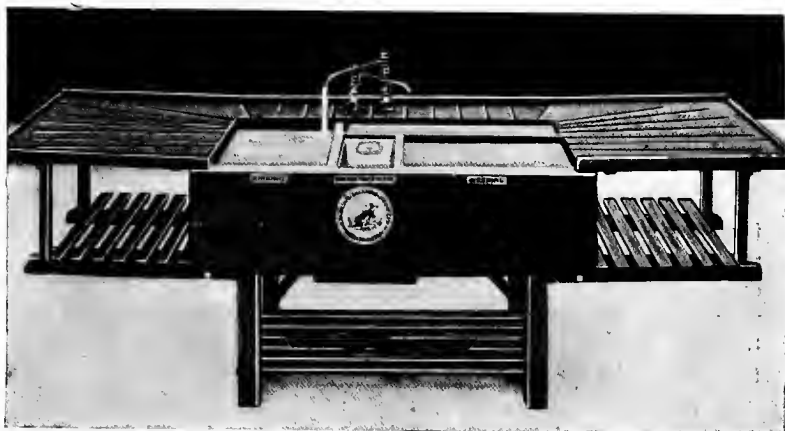


FIG. 24.—“ STAINES ” COMBINATION SINK.

Washing is done in the right-hand sink, with hot water ; rinsing in the left, with cold water ; and the grease overflows into the central chamber.

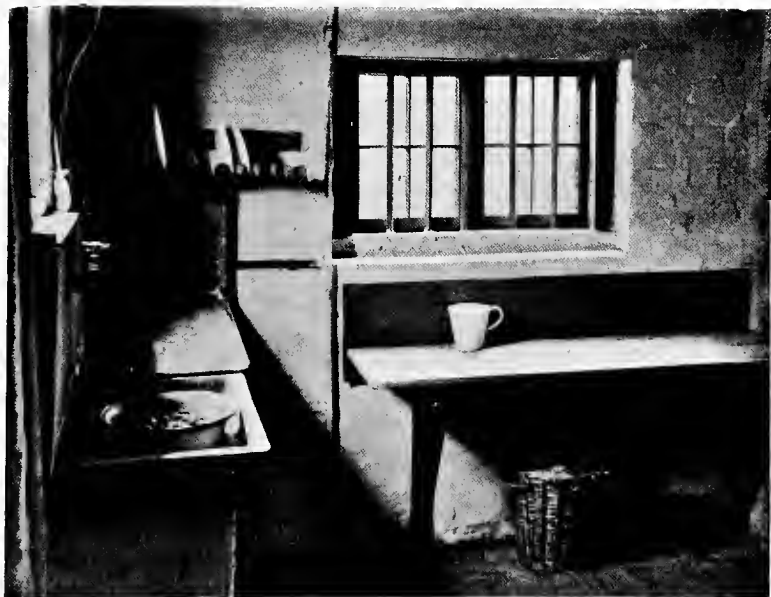


FIG. 25.—MAKING THE MOST OF AN OLD SCULLERY.

Next the sink is a wood casing covered with sheet zinc, which is dressed over the draining board ; a plate-rack (with wood strip against the wall, to prevent chipping) is added : and a table top is fixed under the window, with a strip of linoleum as backing.

of this matter of depth, with the result that many sculleries have the legacy of a shallow stoneware sink which causes much splashing over the floor. But now we are all very much more enlightened, and the deep sink is regarded as essential.

Good draining boards on both sides must be insisted upon. Where there is a draining board at one side only, things cannot be conveniently handled when washing up is done; whereas with two draining boards the china or crockery after use on the table can be put on the left-hand side, washed in the sink—either in the sink itself or in a bowl in the sink—and the washed articles put straight on to the right-hand draining board ready for drying.

Draining boards should be the full width of the sink, and a length of 30 in. on each side will be found very satisfactory.

Where the best has to be made of an existing arrangement; where, for instance, there is a shallow stoneware sink with a draining board on one side against a whitewashed wall—as so commonly occurs in sculleries; a very great improvement can be effected by fixing a wood frame to the wall high enough to come above the taps, and nailing on to this a thin sheet of zinc in one piece, so that there is a rounded angle against the wall (see Fig. 25). The zinc should come down right over the board and then be tucked over and nailed to the underside of the latter. To fit round the taps it will be necessary to make a cut in the piece of zinc at the bottom in line with the centre of each tap, so that the sheet can be slipped into position; and to enable the zinc to be nailed securely in place on either side of these cuts, slats of wood should be fixed to the wall at this point before the sheet is put into place.

Another important matter is the lighting of the sink. There is no better arrangement than for the sink to be placed against a good sized window which comes down nearly to the top of the sink, and if the sill is laid with tiles, and the wall face between the top of the sink and the window-sill is also tile-covered, the result will be excellent. The photograph reproduced on the opposite page shows how it should be done. In this case there are two sinks, one on the left for vegetables and the other on the right, with both hot and cold water, for washing-up purposes.



FIG. 26.—AN EXCELLENT ARRANGEMENT WITH TWO SINKS. *E. Guy Dawber, Architect.*

What every woman wants, however, is a machine that will do the washing up itself. Many such machines have been devised from time to time, but the difficulties of working them satisfactorily on a small scale in an ordinary house have generally proved insuperable. At the time of writing, however, particulars are to hand of a new machine, called the "Polliwashup," which claims to meet all requirements. It consists of a metal casing resembling a miniature "tank," with a removable wire basket of special form inside, to take the plates, saucers, cups, and silver ; or as an alternative, vegetables dishes and sauce boats. A kettle-ful of hot water is put into this machine, and the turning of a handle works a paddle that dashes the water against the crockery, without, however, causing any breakage. It is claimed that this machine will do the entire washing up for a small family.

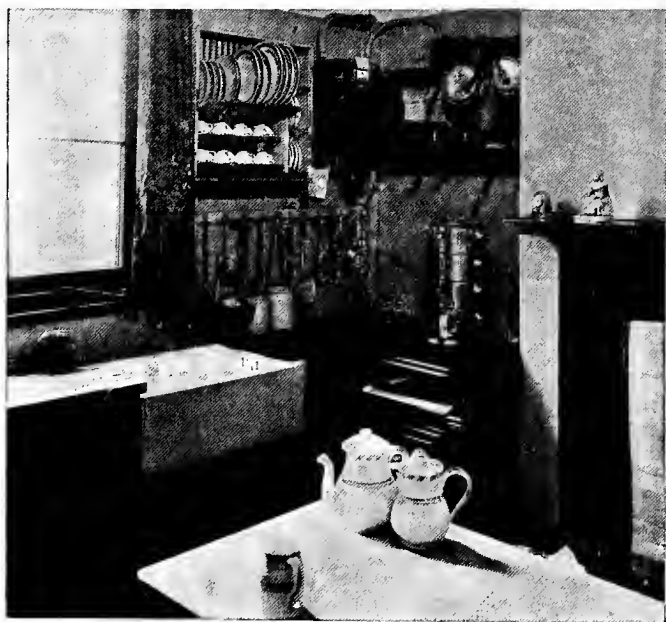


FIG. 27.—IN A FLAT.

An example showing what can be done in a confined space.

Plate Racks

Well-designed racks are a boon in connection with the washing of plates, cups, saucers, and dishes, for they avoid the necessity of much wiping and they greatly facilitate storage. But racks are also of equal service in connection with the cooking stove, especially the gas stove. Seven different varieties are shown in Figs. 28, 29, 30, and 31. The



FIG. 28.—A HOME-MADE PLATE RACK.

With galvanised wire loops fixed into two wooden strips on brackets.

illustrations are largely self-explanatory, but a few descriptive particulars of each will be useful.

Taking first the racks for attachment to a gas stove, it is to be noted that the type shown by the top left-hand illustration (Fig. 29) has the rack so arranged that the plates can stand nearly vertical, and in this way each gets uniformly warm. This rack can be fixed with thumb screws to any make of gas cooker and is supplied complete with white

enamelled back plate which prevents the wall becoming splashed with water and fat.

The bottom illustration (Fig. 29) shows another very handy rack for the gas cooker. It is extremely neat in appearance, the fixing by two clamps being so done at the back that the hot plate is not interfered with in any way. This type also includes an enamelled metal back plate. The illustration shows it with a tile pattern, which is very popular, but the plain white surface is preferable.

The top right-hand illustration shows a fitting combining a back plate, a rack, and a hood for a gas cooker. This is clearly a very admirable combination. Such a hood is a most useful fitment, for it gathers and takes away the fumes which otherwise spread about the house, producing that "smell of cooking" which it is very desirable to localize and disperse.

Still another type of rack for attachment to a gas cooker is one that can be moved to five different positions in height, as desired.

These four types may be taken as covering most of the requirements, but they do not exhaust the possibilities. There is, for example, another type which takes the form of a hot closet above a gas cooker, heated by the waste heat from the oven.

Turning now to wooden plate racks, the three shown by Figs. 30 and 31 may be studied as good examples serving different purposes. One (Fig. 31) is a wall rack, 24 in. high, 28 in. wide, and 5 in. in depth. It holds 20 plates, 12 cups, and 12 saucers. Another (Fig. 30) is a rack that will hold 18 cups or glasses. Another (Fig. 31) is a rack which is especially handy for use on the draining board next the sink. Plates, etc., that have been washed can be put straight into this rack to dry, and then be carried away where desired without further handling. The rack will take many more plates than here shown—just a few only having been put in to indicate how they are held, one behind the other.

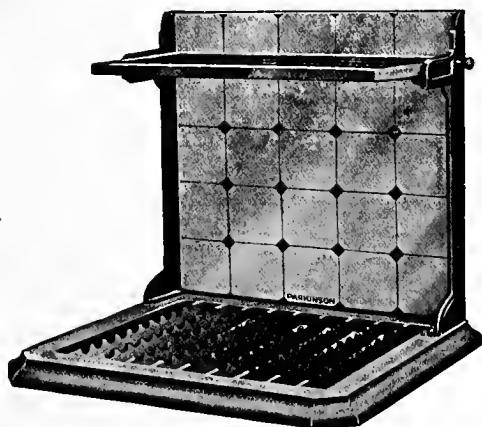
It has long been a common practice to fix a plate rack above one of the draining boards of the sink, and one cannot conceive a better place for it; because, if plates are first washed in hot water, then rinsed in cold—an operation which can be best performed when there is either a double



"Richmond" Rack.



"Davis" Rack with Hood.



"Parkinson" Rack and Back Plate.

FIG. 29.—RACKS FOR GAS COOKERS.

sink or two sinks adjacent, one fitted with a hot water supply, the other filled with clean cold water—all the trouble of drying can be avoided, as the plates, cups and saucers can be put up at once into their places in the rack and there left to dry of their own accord. Incidentally, in addition to doing away with the time and trouble of wiping, this effects a certain economy in the provision and washing of tea cloths.

Plate racks of this sort are, more often than not, simply fixed against the wall of a scullery, and sometimes it happens that the careless pushing in of the plates causes them to chip. To get rid of all possibility of this happening, a strip



FIG. 30.—A CUP RACK.

of thin rubber about half an inch wide can be nailed to a piece of wood, this being fixed at the back of the plate rack before the latter is attached to the wall. The strip should be placed in the middle of the height, so that it covers just the point where the plates would otherwise touch the wall surface.

An effective rack that can easily be made at home is shown by Fig. 28. It consists of two lengths of wood 2 in. wide and 1 in. thick bored with holes at intervals of $1\frac{1}{8}$ in. to receive loops of stout galvanised iron wire. The rack can be held in place by two wooden arms, or by angle brackets.



This holds twenty plates, twelve cups and twelve saucers.



A portable rack for use when washing up.

FIG. 31.—"STAINES" WOOD RACKS.

Keeping Pots and Pans

In the old houses kitchen pots and saucepans were always kept on the pot-board which stretched across the bottom of the kitchen dresser, and it is surprising how persistently this unsatisfactory arrangement continues to be adopted in what are called "thoroughly up-to-date" houses. By way of giving it a clean appearance, the practice was to blacklead and polish the pot-board; but the modern housewife, at any rate, soon found what a very poor expedient that was. Black paint, varnished, came to be used instead, and though it was certainly an improvement on the blacklead, which constantly required attention, it was not very much of a step in advance. An alternative method was to have a shelf fixed against the wall, and to keep the pots and pans on this in a line ready to hand. This, indeed, is still a common arrangement, but it has nearly all the faults of a pot-board, although the shelf, being usually placed in the scullery, does not collect as much dust as the pot-board



FIG. 32.—A POT-BOARD UNDER THE DRESSER IS A BAD ARRANGEMENT



FIG. 33.—A SHELF FOR SAUCEPANS IS ALSO UNSATISFACTORY.

near the kitchen range. The outstanding fault of both shelf and pot-board is, however, that they do not allow air to circulate freely inside the overturned pots (though this can be got over to some extent by nailing a narrow strip of wood

(about 1 in. thick along the front of the shelf), and there is also the defect that water, slightly greasy, which may remain in the pots will run down on to the shelf and reduce this to a very undesirable condition. If the shelf is of wood, for instance, a constant use of paper, periodically renewed, is necessary, otherwise the wood itself becomes saturated with fat. Obviously, therefore, there is need for a better arrangement, and this is supplied by the pot-stand. This, as will be seen from the accompanying illustration, is a very simple affair, consisting of nothing more than three legs with strip iron fastened on edge at intervals up the stand. In this way quite a large number of pots can be stored in a very small space; there is no surface on which grease can collect; and, what is most important, air can get freely inside the pots, which therefore always smell sweet when taken down as wanted. Pot-stands of this kind can be purchased in the shops—they cost from 10s. to 16s. 6d. at the present time—but anyone with a small amount of skill can make one for himself. The stand shown is 6 ft. high, the legs being formed of strip iron 1 in. wide and rather less than $\frac{1}{8}$ in. thick. The stages are made with iron ribbon, also about 1 in. wide, holes being drilled in the uprights at intervals of 9 in. and the ribbon riveted in place. On plan the

T.S.H.



FIG. 34.—A POT STAND.

E

stand forms a triangle with 10 in. sides at the bottom, tapering to 6 in. at the top. The lower ends of the legs are turned over and have holes for nailing the stand firmly to the floor ; while, if additional support is wanted, a staple at the top passing around one of the uprights will make the whole arrangement perfectly secure. For keeping the lids, all that is necessary is a strip of wood fixed to the wall with a block at each end to give space for the lids to drop through till the handles rest against the wood strip. It is little devices of this sort that add so much to the convenience of the house. In this matter of saucepan lids, for example, what a trouble they are when lying on

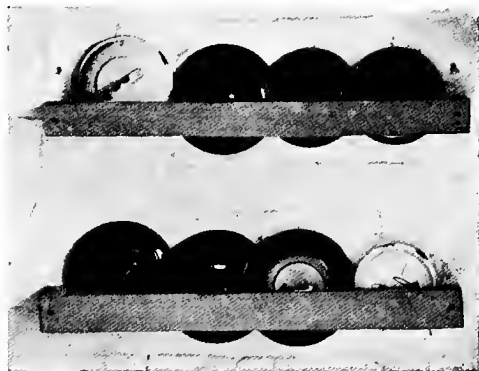


FIG. 35.—AN EXCELLENT METHOD OF KEEPING SAUCEPAN LIDS.

shelves or when standing up on edge on ledges, from which they have a peculiar facility to drop clattering on to the floor ; whereas this simple arrangement of a strip of wood nailed to the wall as shown keeps the lids secure, neatly together, and in such a way that they occupy very little space. The best place for the stand is in a corner of the scullery, not with one side flat against the wall, but with the apex of the triangle fitting right into the corner, where it can be held by the staple. Of course, if desired, the stand may be made higher than the one here illustrated, but this gives support for eight saucepans or other similar kitchen utensils, and in an ordinary household that ought to be ample accommodation.

Cooking Stoves

In these days of high prices we have special reason to consider the most economical methods of cooking. The war has taught us many lessons, and among other things it has considerably altered our household *régime*. A lighter diet has given rise to a demand for smaller cooking stoves, and often, where existing, a large kitchen range may be set aside in favour of one of the economical modern ranges, which consume far less fuel and require much less attention ; or a gas stove, one-ring cooker, electric stove, oil cooker, or "Inter-oven" stove may be adopted, to suit one's particular circumstances.

The accompanying illustrations show a variety of these ranges and stoves. There are, of course, many others, but it is considered that those here illustrated make a fairly representative collection.

The "Kooksjoie" range (Fig. 36) is specially constructed to burn anthracite, and as the fire keeps in night and day with

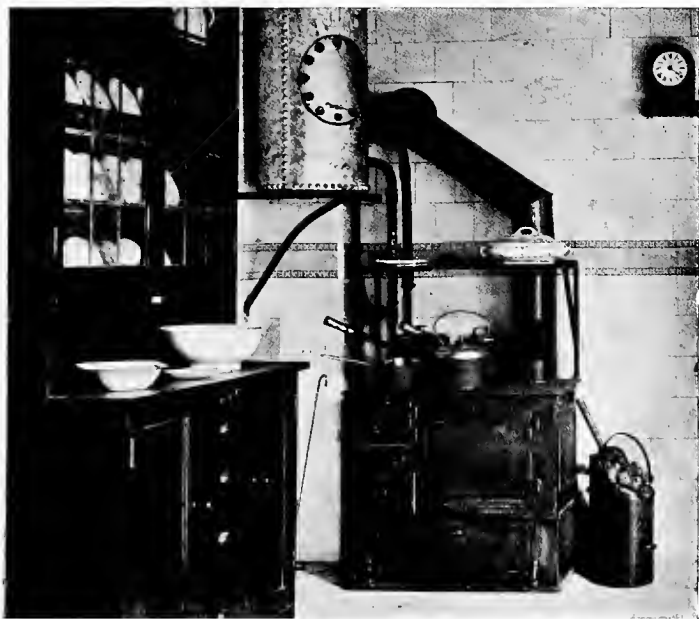


FIG. 36.—THE "KOOKSJOIE" ANTHRACITE RANGE.

a minimum of attention it has a strong claim for notice. Ordinary coal may be used in place of anthracite, if desired, but, of course, it has not the same advantages, being dirty, productive of a great amount of dust, and entailing constant labour in the removal of ashes and the cleaning of flues. The makers of the "Kooksjoie" claim that, despite the high price of anthracite in comparison with ordinary coal, their range is quite economical in upkeep. A 36 in. range, sufficient to cook for a family of ordinary size, uses on an average half a ton of anthracite per month, burning continuously, and if properly regulated the fire will keep alight without attention for more than twelve hours. The

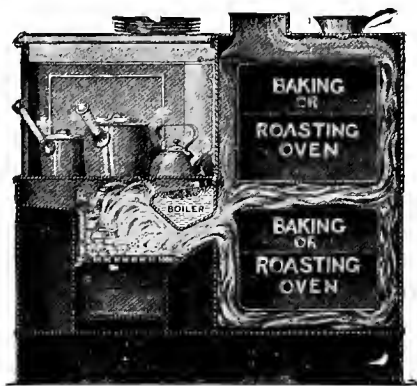


FIG. 37.—THE "THRIFT" RANGE.

oven is of ample size, being 17 in. from back to front, and has a dividing shelf and removable front strip between the doors which enable it to be used either as one large oven 17 in. high or as two smaller ovens. It is, therefore, very adaptable to various cooking requirements, while as regards hot-water supply, its boiler, instead of being mysteriously secreted somewhat at the back, is set right in the midst of the fire, thereby ensuring the utmost efficiency. This boiler is connected to a 30 or 40 gallon cylinder and assures a constant and plentiful supply of hot water.

The "Thrift" is another modern range specially designed to give the utmost cooking and baking facilities, together with ample hot-water supply for the small household. As

will be seen from the sectional diagram on the opposite page, it is extremely compact, and has a top oven and a bottom oven, around each of which the hot gases from the fire are circulated. (The importance of good bottom heat in an oven needs only to be mentioned to be appreciated.) This range approximates to the type with high oven which is common in the Midlands and the North, whereas the range used in the South is almost invariably of low-oven type. Both have their special advantages. The high oven avoids all stooping, but it has not the continuous area of hot plate for simmering and boiling purposes which is a convenience with the low oven. In the "Thrift" range it will be noticed that the endeavour has been made to combine the merits of both types, and particular attention will also be drawn to the arrangement of the cast-iron boiler directly above and at the back of the fire. The heat first acts upon it and on the hot plate, then passes without waste around

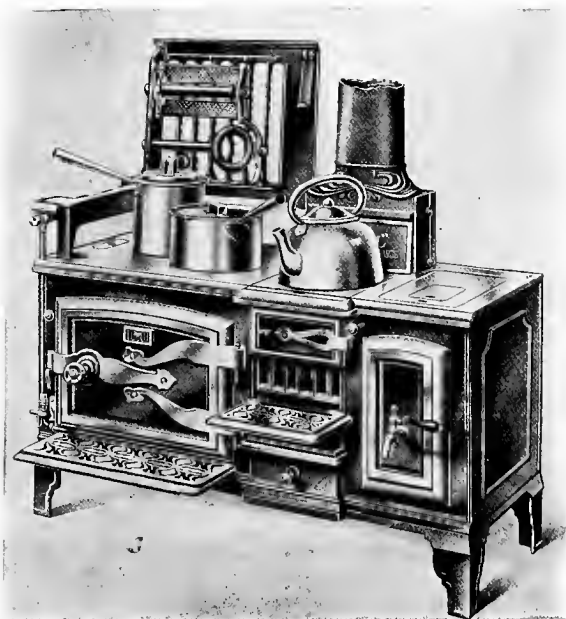


FIG. 38.—THE "GASCOL" RANGE.

For gas or coal.

the ovens, and as there are no dampers left in when they should have been pulled out, all the trouble of unsatisfactory hot-water supply is automatically overcome. The range is 3 ft. 6 in. wide and 3 ft. high, and, being completely self-contained, it requires no setting, but can stand out in the kitchen or scullery and be connected to any adjacent flue by a smoke pipe.

Equally up-to-date and efficient are the Carron ranges, latest of all in type being the "Colhainer," illustrated below. This is a particularly neat arrangement, designed to combine the features of a small closed kitchen



FIG. 39.—THE "COLHAINER" RANGE.

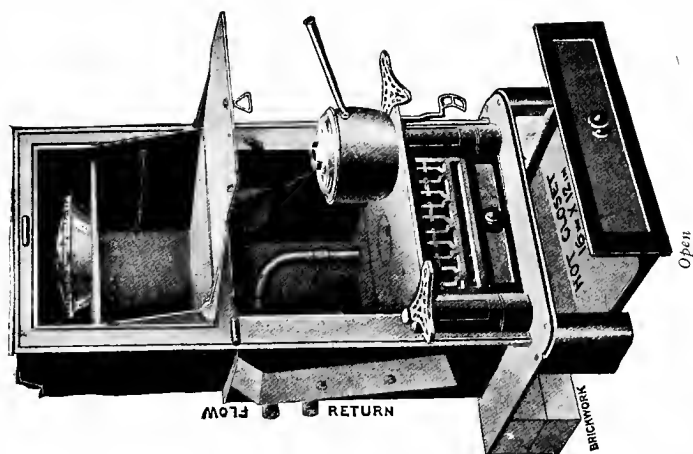
Shown in use for cooking. When the oven is not required, the doors below are moved to right and left, and the cheeriness of an open fire is thus obtained.

range with the cheerfulness of an open sitting-room fire. The illustration shows it with the sliding doors closed, as would be the case when the oven was being used, but at other times the doors would be opened to right and left, showing the fire. It is especially suitable for small houses. The oven is of a good size, being 16 in. by 16 in. by 14 in., and the fire-opening below it is no miniature hole, but of such dimensions that it really gives the appearance of a cheery open fire. On either side of it are trivets, with a bracket shelf projecting out between them. The height to the top of the boiling hob is 36 in., and the width is the same. It is certainly a very convenient little range, and very pleasing in appearance, having been designed with a sense of the architectural proprieties—so sadly lacking, alas, in most ranges.

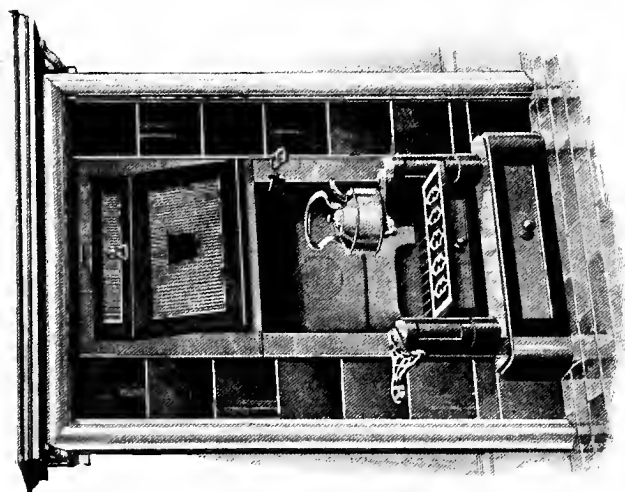
Another new range is Bailey's, the feature of which is the inclusion of a hot-water storage cylinder in the form of a flat back above the hot-plate. The heat passes both under and through the centre of this, giving a rapid hot-water supply with a minimum of pipe connexions.

And among the new stoves that burn coal must not be forgotten the "Inter-Oven," that cosy invention which, by the simple turn of a lever, enables one to have either the cheerfulness of an open sitting-room fire or the effectiveness of a closed fire that will heat an oven ingeniously contrived in the upper part of the fireplace; while, whether open or closed, always the fire is heating a boiler that gives a satisfactory hot-water supply. The two illustrations placed side by side on the next page explain the arrangement. It is one that has special merit at the present time, when coal has more than ever to be sparingly used, so that thousands of people are compelled to restrict themselves to one fire when otherwise they might like two. Every Englishman and woman loves to sit by an open fire, but where the kitchen has to be used practically all day the closed range affords little cheer at night. The "Inter-Oven" gets over this deficiency by giving a cheery fire when cooking is finished.

Yet another new range is the "Gascol." As its name implies, it is a combination of a coal range and a gas stove. The illustration (Fig. 38) shows it in use as an ordinary kitchen range burning coal, but should the fire be out or



Open



Closed

FIG. 40.—THE "INTER-OVEN" STOVE.

By a simple movement it can be converted from a sitting-room grate to a kitchen stove; and with a boiler at the back a good hot-water supply is given.

have burnt low, it is only necessary to lower the hinged frame on the left side of the range and immediately one has a gas-ring and grid for boiling or grilling.

Turning to the subject of gas, we have to note the new one-ring cookers. Prominent among these is the "Wifesjoie" below. Cooking, as it does, a whole meal with one burner, and also heating a large cylinder of

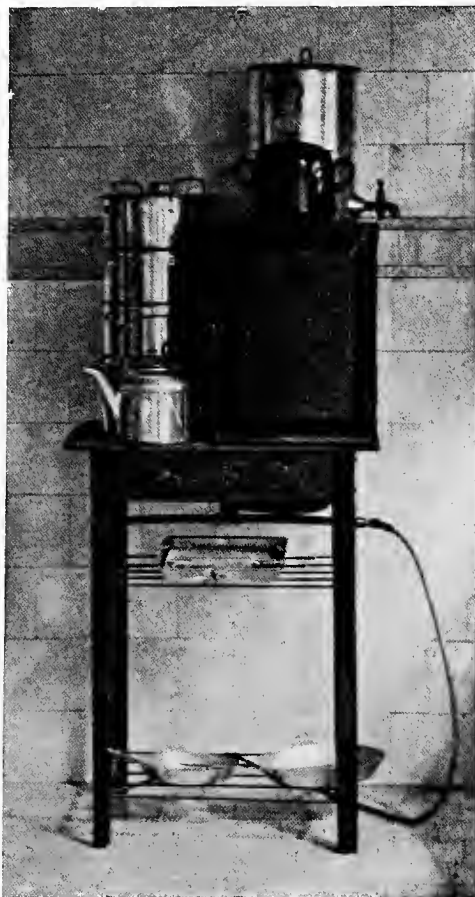


FIG. 41.—THE "WIFESJOIE" ONE-RING COOKER.

In addition to the oven, griller and boiling plate, a cylinder can be accommodated, providing hot water for washing up.



FIG. 42.—THE "NATIONAL ECONOMY" COOKER.

It does everything with a single line of jets equivalent to one gas ring.

water, it is designed to meet the demand for a low gas consumption (or it may even be used to burn oil). The oven is automatically ventilated and the heat is maintained at any temperature. Another new one-ring cooker is the "National Economy" (Fig. 42). This has a single burner at the bottom (equal to less than the middle-sized ring on a gas cooker), and with it a joint can be cooked in the oven and three things boiled on the top.

The "Multicooker" (Fig. 43) and the "Duck" Oven (Fig. 45) are two others that do everything with one burner. The "Multicooker de Luxe," the latest model, is remarkably convenient and effective.

The country cottage without gas supply is not forgotten by manufacturers, and many most useful oil cooking stoves are now being introduced. In America, oil stoves are extensively used, and recently some good types of them have

been brought over to this country and placed on the market. One of these new stoves—the “Valor Perfection”—is shown by Fig. 47. These oil stoves have special burners that give a hot blue flame, and it is claimed for them that they are admirable for all sorts of cooking, are clean, smokeless, and economical. In America, of course, there is a very abundant supply of natural oil, and this fact has been a main reason for the wide use of oil stoves in places where gas was not available or coal was scarce. But in our own country it would seem that they might be largely used, especially for bungalows, and the recent finding

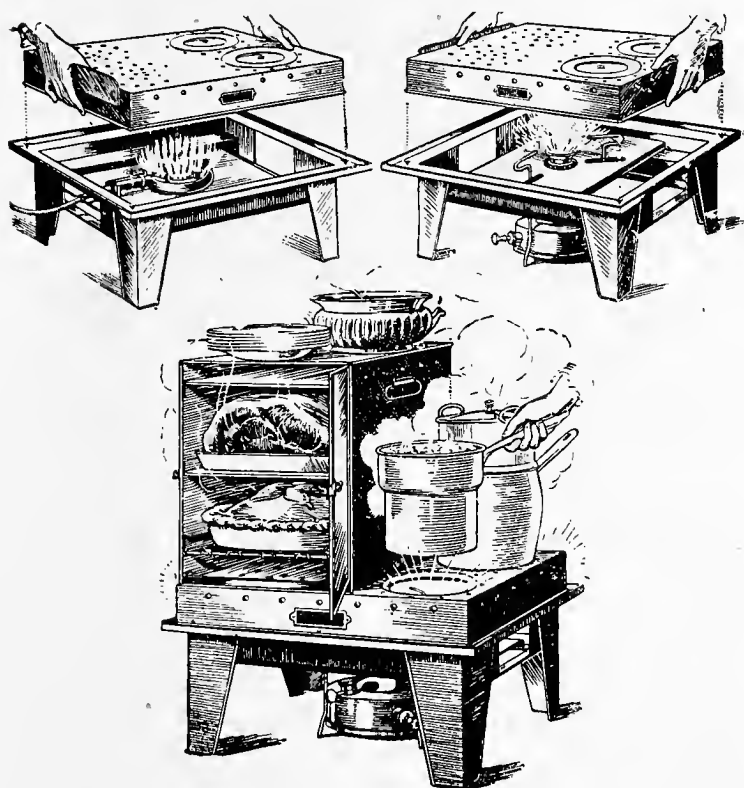


FIG. 43.—THE “MULTICOOKER,” FOR OIL OR GAS.

of English oil suggests a new possibility of development with such stoves.

Considerable attention also is being drawn at present to electric cooking. During the past ten years this has made rapid strides. With a well-designed equipment, it is an



FIG. 44.—A TILED RECESS WITH A GAS COOKER.

ideal method of cooking, adaptable to all needs. Erroneously it is credited with being very expensive, but the fact that electric cooking stoves are now being installed in workmen's dwellings in the North is sufficient to prove how mistaken is this idea, as well as the notion that technical skill is needed in using the stoves.

The future of electric cooking rests of course with the

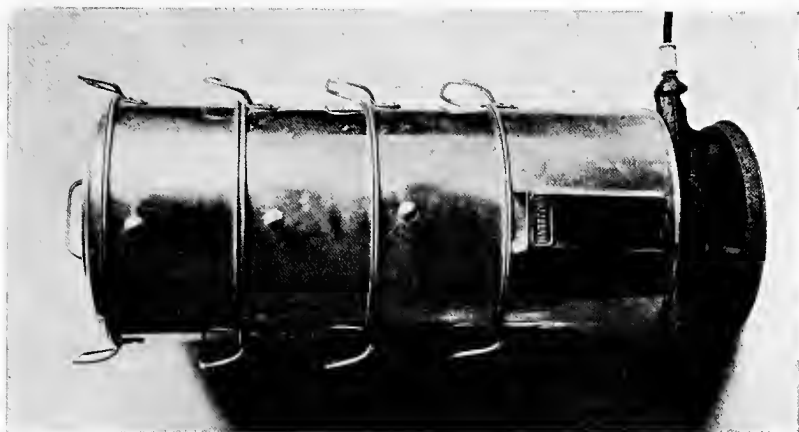


FIG. 46.—THREE-TIER STEAMER ON A GAS RING.

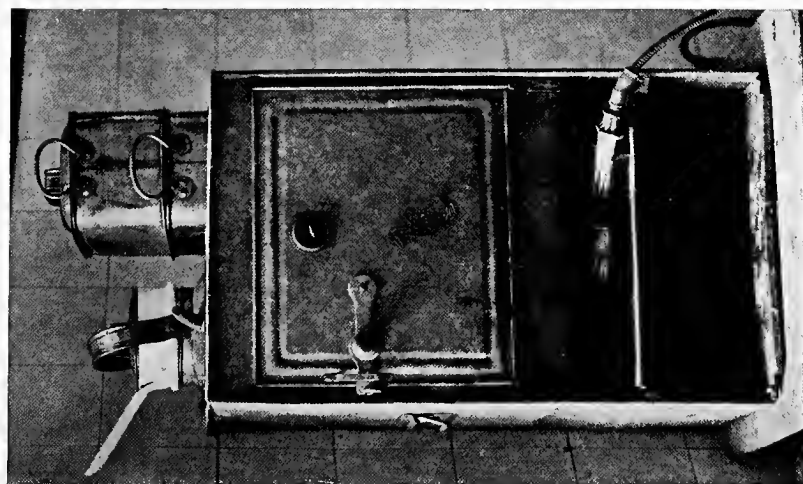


FIG. 45.—THE "DUCK" OVEN.

development of cheap current. It has been computed that when current can be obtained at $1\frac{1}{2}d.$ per unit, electric cooking is well worth while adopting. With current at $1d.$ per unit, it becomes quite economical to use electricity to heat kettles, boil milk, and for a score of subsidiary household requirements. A still further use of it would become economical if current were obtained at $\frac{1}{2}d.$ per unit (and prior to the War there were more than twenty districts in the kingdom where it could be got at that price), for then it might be used for heating water in bulk for baths



FIG. 47.—THE "VALOR PERFECTION" OIL STOVE.

The burners are smokeless. The oil reservoir projects on the right-hand side.

and for washing-up purposes. The age of popular electricity may not yet quite have arrived, but it is certainly not far distant.

Last but not least for mention is "hay-box" cookery. This ranges from the simple and inexpensive cooker made by the practical woman at home out of an old box and layers of newspapers, with one or two casseroles as receptacles for food, to the more important "fuel-less" cooker, various types of which are obtainable. Fig. 49 shows one—the



FIG. 48.—AN ELECTRIC STOVE IN A FLAT.

Very clean and convenient.

"British Queen," obtainable either single, as shown, or with two cylinders in one casing.

Porridge for breakfast may be put into a fuel-less cooker over-night and will be found to be perfectly cooked in the morning. Boiling water placed in it at bedtime keeps hot, and in this way the necessity of rising early to heat water is avoided. By the use of the fuel-less cooker, indeed, not only are time, fuel and nervous energy saved,



FIG. 49.—THE "BRITISH QUEEN" FUEL-LESS COOKER.

It consists of a metal cylinder enamelled outside and jacketed with a special "vacuum" lining. The tins for the food stand one on top of the other, and a tight-fitting lid encloses the whole.

but there is also an absence of the odour of cooking in the kitchen.

For the home-made one, a strong wooden box, such as a Tate's sugar box, is all that is needed. It should have a lid securely hinged, and a hasp and staple for fastening the lid. Line the box with several thicknesses of strong paper, then pack with hay. This must be pressed down tightly, so that the heat may not easily escape through it. Other non-conducting materials may be used, such as straw, sawdust,

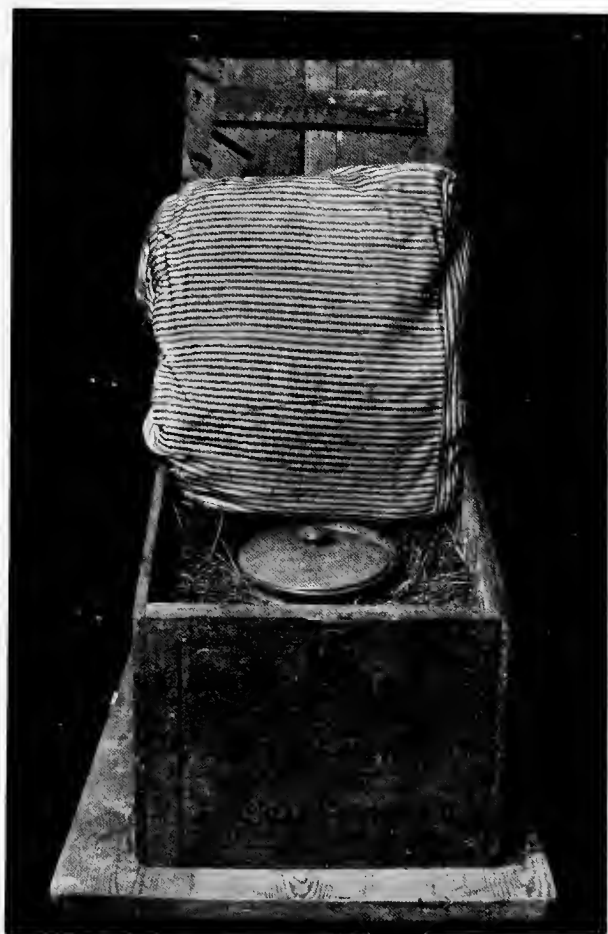


FIG. 50.—A HOME-MADE HAY-BOX COOKER.

The fuel-less cookers are all based on the same principle—that of heat conservation by a non conducting surround to the cooking vessel. For porridge, rice puddings, and many other things they are excellent, and are great economisers in fuel.

ground cork, wool or scraps of paper, but hay is clean and easily renewable. Make one or more cavities in the hay for the pans to fit into. Then stuff a cushion with hay, making it large enough to cover the top of the inside of the box, and see that the lid will close properly when pans and cushion are in place. The cooker will look quite presentable if it is painted or a loose cretonne cover is made for it.

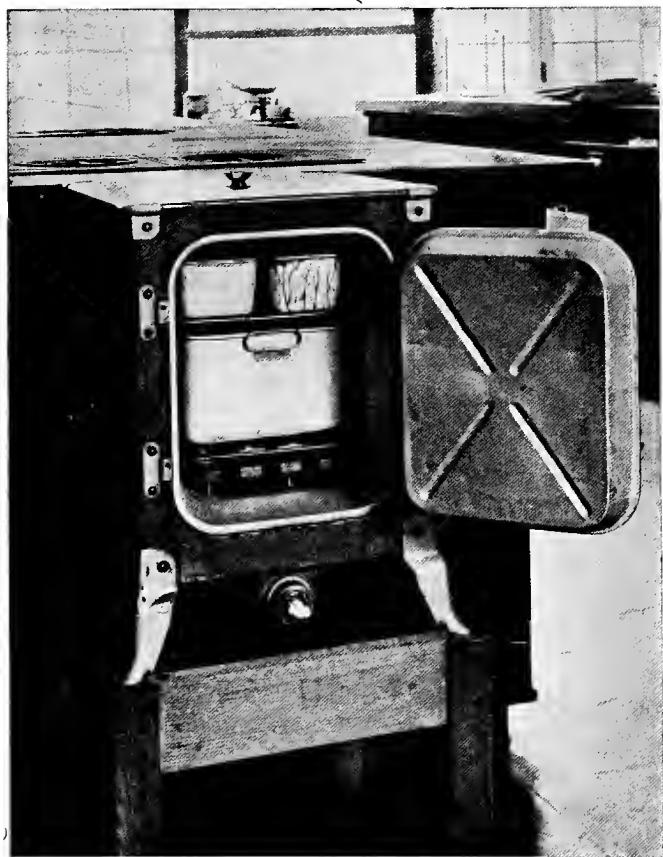
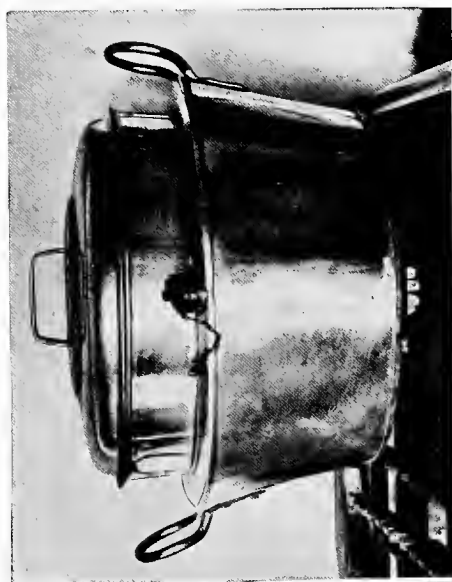


FIG. 51. THE "EL COOKO" ELECTRIC FUEL-LESS COOKER.

After the preliminary cooking, the current is turned off, and for the rest of the time the cooking goes on without expense.

FIG. 52.—THE "WELBANK" BOILERETTE.

The working of this most useful device is as follows:—A quart of water is put in the outer vessel, and the meat, chicken, or whatever is to be cooked, is put in the inner vessel, with vegetables in the wire basket above. A cupful of water is added, and the lid is then put on. When the steam issues from the brass safety valve seen in the upper view here given, the boilerette is removed to a greatly reduced source of heat—just



the smallest burner on a gas cooker, slightly turned up—and left alone for an hour and a half or two hours. The boilerette "does the rest." The housewife can go out, and at the end of the prescribed time everything will be found done "to a turn."



An Alcove for Meals

The accompanying sketch shows a scheme for an alcove which would be particularly convenient in a servantless house. Briefly put, the idea is that there shall be jutting out from the kitchen a very small room or alcove, arranged and fitted as a permanent place for meals—for breakfast in particular. The kitchen would continue its present use as a place where the cooking and kindred work was done, but instead of having to disturb, at meal times, work which had not then been completed, the table in the alcove could be laid, and the meal served there with a minimum of trouble.

Everything is close to hand. Things can be taken straight from the range, and served with the least possible amount of walking to and fro. Dishes, etc., are all within easy reach, and the work of clearing away would be similarly minimized. The suggested alcove could be made quite attractive with bright hangings against a plain wall surface and with two simple settees on either side of a central table—all designed to make the most of a very small space.

With regard to the table, it is of course essential that it shall have legs that do not make getting in and out an awkward task. The case would be met very well by having a single central leg at each end, or a pair of legs close together. The particular treatment adopted would of course be varied to suit each case. It is quite conceivable that in an existing house with a large bay this might be turned into an alcove at no great expense.

Incidentally, at a time when coal economy is such an important matter, it may be noted that this alcove, being warmed from the same fire as the kitchen itself, would effect considerable economy in comparison with two fires, one in the kitchen and one in the dining-room. The scheme is, indeed, one that embraces the purposes of both rooms in the most economical manner possible. It is primarily intended for the servantless house, but as applied to one where a servant was kept it would prove a most pleasant hook for the maid to have her meals in, or to spend leisure time.

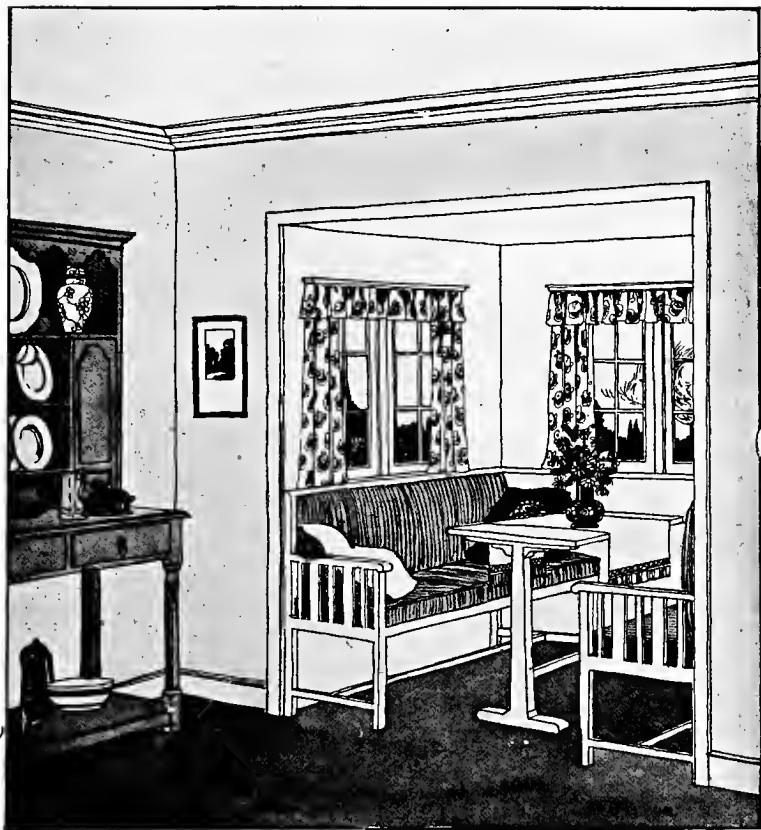


FIG. 53.—A SUITABLE TREATMENT FOR THE ALCOVE.

Built out from a kitchen, it becomes a haven for the housewife who does her own cooking. With a minimum of trouble she can have a meal here in comfortable surroundings.

CHAPTER VII

THE STAIRCASE

I DISCREDIT altogether the idea of an uncarpeted staircase. It may appear to be very "clean" and "old-fashioned" to have a plain oak staircase, wax polished, but in this present age of hurry we cannot bother to have our steps retarded by polished stairs that will not allow us to go quickly up and down them without risk of accident ; so I say that such a staircase is more or less of an affectation, and it does not meet our real needs. We want a staircase that is pleasant in appearance and that gives us good foothold, and I cannot think there is anything to equal the carpeted staircase, which, very sensibly, we have adopted as our usual arrangement. But often we wish that the architect or the builder had set about his work with some little consideration for those who have to lay a carpet on the stairs. It is the winders that cause the trouble ; they are, indeed, so awkward with a thick carpet that they become more exasperating than anything else in furnishing a house, always excepting the problem of getting linoleum to fit into awkward places.

In view of the fact that in our servantless house it is essential to study every economy in the wear and tear of things, the necessity to take up the stair carpet periodically has to be considered. If the reader is fortunate in possessing a staircase which goes up in two straight flights with a half-landing between, everything will be as easy as it is possible to be. But, whether the stairs are of this character or with winders, it is certainly a very good plan to have two lengths of carpet instead of one. This not only facilitates the laying down and taking up of the carpet, but also enables it to be reversed, thus altering the places where the tread comes. If the carpet is in one long piece it makes a very bulky thing to handle, and there are only two variations possible in laying it down afresh ; namely, by the change afforded by putting the bottom end of the carpet at the top ; whereas if

the carpet is divided into two parts, four changes are possible, and each part is much lighter to take out-of-doors in order that the dust may be beaten and brushed out of it. The join between the two ends of the carpet is best arranged where a stair-rod comes. One end can be lapped under the other, the end of the upper carpet being on top. If this is so placed that the stair-rod just covers it, no join will be visible, and the carpet will look as though it were all in one piece.

This matter of taking up the carpet on the stairs is a most important one. The secret of getting long life out of a carpet is to regularly remove the dust in it, and in no place about the house is this so necessary as on the stairs—seeing that these are used so continuously, and that the wear comes always in the same place (on the front half of the tread). Pads are, of course, essential, but if laid down in the ordinary way are likely to prove very troublesome, by slipping out of



FIG. 54.—A STAIRCASE THAT CAN EASILY BE KEPT CLEAN.

position when the carpet is being laid. The trouble, however, can be got over in a very simple way, by fastening each pad in position with a couple of drawing pins on the inner side, i.e., the side furthest away from the edge of the step. With the pads thus fixed in position, and the carpet divided into two portions, half the difficulty encountered on the staircase will be eliminated.

Two other matters connected with the staircase which call for notice are the stair rods and the inside corners of each step. Admittedly nothing looks so well on a staircase as

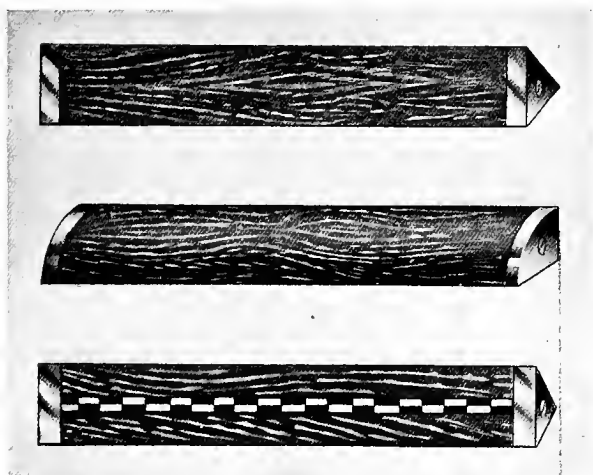


FIG. 55.—“HOMETTE” WOOD STAIR-RODS.

No polishing with these.

polished brass stair-rods, but equally it is necessary to admit that these are labour-making. They have to be cleaned regularly, and as on the average staircase there are quite eighteen rods, this means a fair task. In the servantless house the question may well be asked—Is the result worth the trouble? I should say that it is not. Then, what else can be done? There seems to be only one answer: wooden stair-rods. These are made of polished hardwood, and a quick rub over them is all that is needed to keep them in good appearance. One could wish that some scheme might be

devised to do away with the eyes that hold the stair-rods ; not because these in themselves offer any trouble in being kept clean, but because they are so very much in the way when the stairs have to be washed down, as they certainly should be occasionally. If only there were some arrangement of socketed stair-eyes that could be removed in a moment by giving them a turn, the trouble could be got over. But I have never yet come across such a fitting, and there seems nothing for it but to make the best of the common arrangement.

With regard to the corners of the staircase, these can be filled with a metal "cornerette." But the ideal arrangement would be a "riser" formed with a curved angle to the "tread."

With reference to the painted staircases it may be asked—What should the colour be ? because, apart altogether from matters decorative, which we are not concerned with in this book, on the colour depends a good deal whether the staircase is going to show marks very plainly. Some people think that a dark staircase is the best ; but against this must be put the fact that dust is very noticeable on dark paint. My own view is that a staircase painted white is better, because there is no more trouble actually in keeping white paint clean than there is with paint of any other colour, and dust is less noticeable on a white surface.

CHAPTER VIII

THE BATHROOM

IF one were planning an ideal bathroom in an ideal servantless house, without restrictions of expenditure, tiling of the walls would be chosen. But tiling at present prices is a very expensive item. The six-inch square tiles which

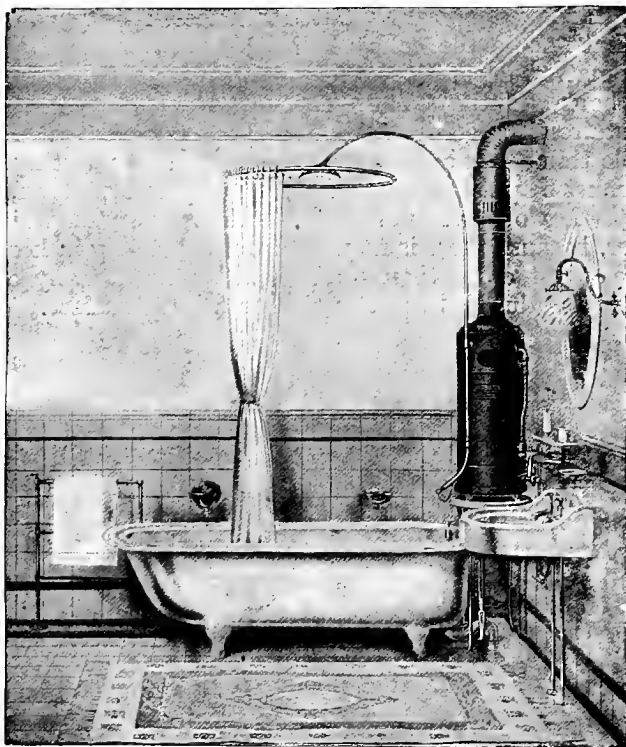


FIG. 56.—"SPRAY" GEYSER IN BATHROOM WITH TILED DADO AND PAINTED WALLS.



FIG. 57.—A SHELF ALONG THE EDGE OF THE BATH IS HANDY.

before the War cost 6*d.* each cannot now be bought for less than 1*s.* 6*d.*, and, without counting fixing, the tiles alone for a bathroom, say, 9 ft. by 6 ft. would cost more than £25. Moreover, we are chiefly concerned in this book with a house held on a tenancy, and no one is likely to go to the expense of permanent decoration as a present for the landlord. At the same time we have to face the fact of constant work being necessitated because the treatment of our rooms is not what it might be.

For the bathroom walls there is a choice of three other



FIG. 58.—NICKEL-PLATED FITTINGS REQUIRE ONLY A RUB WITH A DRY CLOTH.

surfaces other than tiles. We can distemper the walls ; we can paint them over ; or we can paper them. Distemper is quite satisfactory when it is a washable distemper, but " flat wall finish," which is a modern variety of paint that has a matt surface, is, I think, to be preferred for the bathroom. There are several varieties of " flat wall finish," among them being " Matone." These paints are not expensive. Half a gallon would be ample for two coats on the walls of a bathroom of average size. Steam, of course, from the bath condenses all over the walls, and it is on that account so desirable that the surface shall be an impervious one and capable of being easily kept clean. But it is around the bath itself that marks are chiefly likely to occur, from splashing, and even with a painted wall it is worth while to have some sort of treatment, if not with tiles, at least with " Emdeca," which is a special material consisting of zinc sheet finished with a glazed tile surface. The sheets are merely stuck to the wall with a special paste supplied by the makers, and finished at the top with a small beading. Such a treatment around the bath is very attractive, and reduces the housework by enabling the surroundings to be kept clean with a minimum of trouble.

As regards the bath itself, there is nothing to be said other than to recommend one with a hard porcelain surface, such as is now generally adopted by all the manufacturers.

While referring to the bathroom, I may take up the question of taps ; the following remarks applying equally to the rest of the taps about the house. Here, once more, we are up against a much discussed problem. In the majority of cases, taps in the bathroom and elsewhere are of polished brass. It is of course possible to have them with a nickel surface, and then the trouble of cleaning is reduced to a great extent. But I will take it that the reader finds himself, or herself, with the ordinary brass taps. Now, any housewife who takes a pride in having everything about her house clean and sweet and well kept will not countenance the idea of leaving bath taps to look after themselves. They start life quite presentably with a nice bright lacquer surface, but the frequent handling of them soon wears the lacquer off and this also gets tarnished, so that it is not long before the once bright-looking tap has a rather disreputable appearance. Polishing, as a consequence, follows. And the

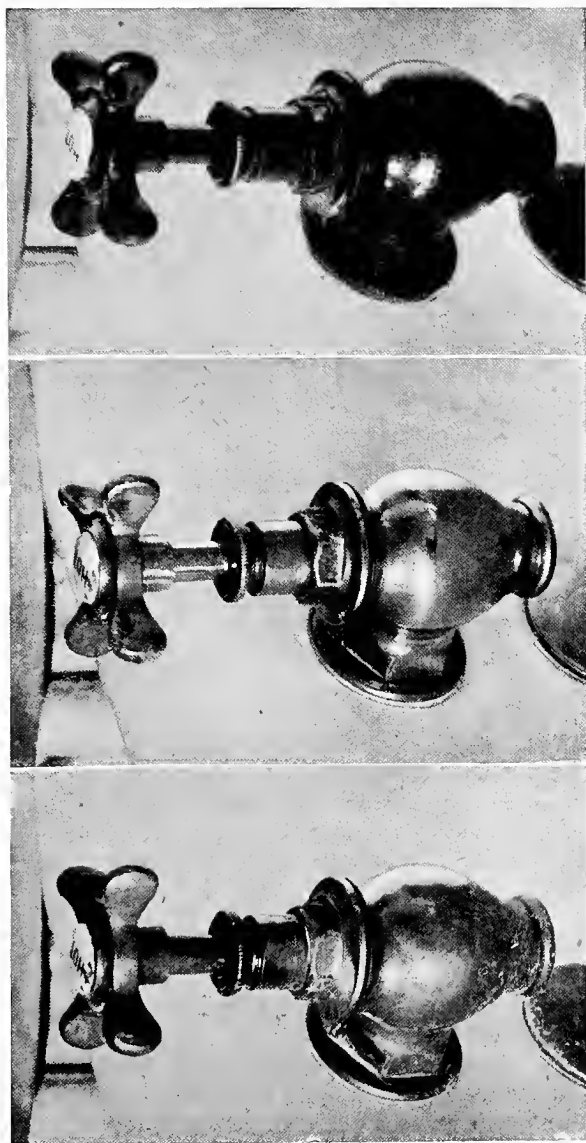


FIG. 59.—THREE STAGES IN THE LIFE OF A BRASS BATH TAP.

First stage: Left to look after itself, in a moist atmosphere it soon gets a dull untended look, and in due course becomes disreputable.

Second stage: It is well polished, and looks spick and span, is indeed eminently satisfactory in appearance; but this means constant work.

Third stage: A special black paint is applied. It loses the sparkle of the polished brass, but is quite presentable, and needs no cleaning.

trouble is that this polishing has to be done so often, especially during the winter months, when all polished metalwork gets dirty and grimy ten times quicker than it does during the summer. If there were only one tap in the house it would be well worth while to keep it thoroughly polished, even in a house where there was no servant ; but in the average house there are probably half a dozen brass taps in one place and another, and the work of constantly having to polish them becomes irksome. This is the whole trouble with "the brights" ; there are such a lot of them in the house, and the housewife without a servant has not time to spend in keeping them all in a polished condition, as the sailor does on a smart ship. Hence the constant request for taps that require no cleaning. Before the War, I believe, there used to be made black composition taps which possessed this merit, but I cannot ascertain whether they are still to be had. China-enamelled taps, however, can be got. An illustration of a sink fitted with such taps is shown on page 54. It will be seen that there is no metalwork visible about them, and therefore a moment's rub over with a damp cloth is all that is necessary to keep them perfectly clean.

But there is this way to treat the ordinary brass tap which the tenant finds in his house: to paint it with japan black, or "Adamantine," as already recommended in connection with the furniture of the front door. The following is the method: First thoroughly scrub the tap with hot soap and water, so removing all grease and dirt. Next rub it over with a dry cloth, being sure that every particle of moisture is removed. To ensure this, and also to enable the paint to be applied more evenly, heat the tap with a spirit lamp or by burning a piece of paper under it (roll up a piece of newspaper in the form of a small torch and let the flame play on the under side of the tap ; it needs to be no hotter than can comfortably be borne by the hand). Again rub it over with a cloth so as to remove any deposit, then apply the paint with a small brush. Put it on in a thin coat ; it will soon dry, as the solvent in it is a spirit ; it will be quite dry, in fact, in about half an hour. Then give the tap a second coat, being careful to use the brush in broad flat strokes, and avoiding streaks, which would produce an unsightly finish. We now have a brass tap with an enamel-like surface. This surface,

needs only an occasional wipe over with a damp rag, and though it is less attractive than a polished brass tap, it still presents quite a decent appearance, and has of course the very great merit of doing away with the whole trouble that polished brass entails. With taps that are constantly used, like those in the scullery, the surface of course wears off after a time, and gets marked by kettles and jugs, but it certainly ought to last for three months. The chief wear will be on the handle of the tap, but even when a renewal is necessary it is a very simple matter to apply another coat of



FIG. 60.—WILMOT'S HYGIENIC BATHROOM BRACKET.

All of enamelled iron, it consists of two, three or four trays, instantly removable.

black, which will make the tap good for a further period.

As regards the material for covering the floor of the bathroom, there is no question that cork linoleum is the best. It is just as easy to keep clean as ordinary linoleum, and is warm to the feet, whereas the latter is not, and a journey across a probably cold bathroom for something you cannot reach from the mat is not pleasant if one has to step about on ordinary linoleum.

There should be very little in the way of furniture in a bathroom. A small table is handy, and of course there will be a chair, and a mirror in a good light ; but shelving, unless of glass, is undesirable, and for holding the various articles of the toilet there is nothing better than the hygienic fitting shown on the preceding page ; this can be obtained in three sizes, with two, three and four dishes, each of which is instantly removable from the metal clips that hold it.

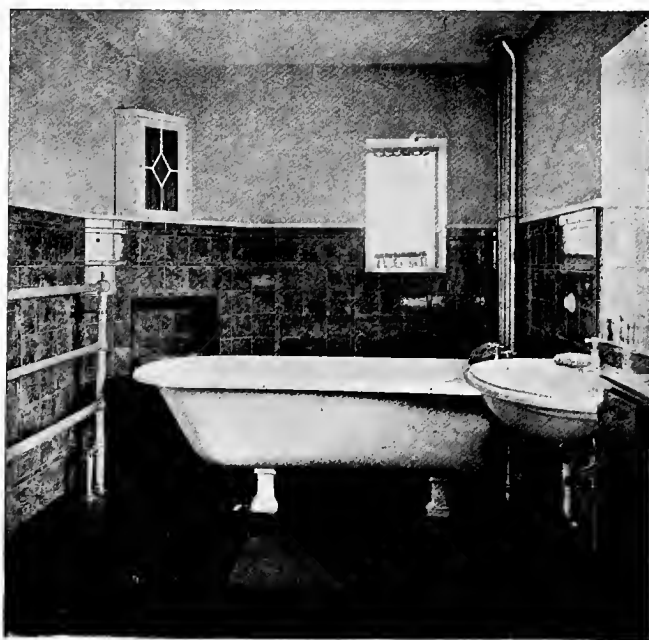


FIG. 61.—A SMALL BATHROOM ILLUSTRATING THAT ESSENTIALS ONLY ARE PERMISSIBLE.

CHAPTER IX

THE BEDROOMS

FROM the point of view of daily work in the bedrooms of our servantless house the all-important thing is the floor covering, this having reference not so much to the ordinary walking about in the bedroom as to the daily collection of fluff under the beds, which phenomenon deserves to rank as the eighth wonder of the world. Where all this fluff comes from in twenty-four hours is a mystery ; but there it is, and it has to be removed if a bedroom is to be kept in a healthy condition.

I have myself tried the following three bedroom floor coverings—Indian matting, linoleum, and carpet, and my own opinion is that, provided one has a vacuum cleaner in the house, there is nothing to equal a carpet.

Closely woven matting is satisfactory in appearance and pleasant to walk upon with naked feet, and there is not much trouble in brushing or washing it over ; but when the time comes to take the matting up it is astonishing to see the quantity of dirt that has gone through it, and remains collected underneath. The fact that it is not seen does not do away with the existence of it, and as we spend a third of our life in the bedroom, there is very good reason to take exception to such a collection of dirt. Moreover, beds have to be pulled out when they are being made every day, and the castors not only mark the matting, but in time cut it through ; and then it becomes a nuisance. So, bearing these things in mind, I cannot commend matting for a bedroom floor.

Linoleum is of course admirably hygienic ; but polished linoleum is cold to the feet, and the expedient of having runners of carpet over it, with mats by the beds, is not, in my opinion, a very good one ; because these runners and mats are easily rucked up, and the ones by the beds especially have a habit of slipping about, which is annoying,

even dangerous, if one happens to jump out of bed without having thought of the balancing feat involved by having a mat on a polished surface. And while speaking of linoleum it is just as well to mention that it is not so palpably easy to keep clean as some people seem to take for granted. Linoleum, to be kept in anything like a presentable condition, has to be occasionally washed over, unless, of course, one is prepared to approve a wax-polished surface, and to run all the risk of slipping, which such a surface inevitably entails.

For reasons of comfort therefore, and because with a vacuum cleaner it can be kept in quite a wholesome condition, I think there is nothing to equal a carpet in the bedroom. It need not be an all-over carpet ; in fact it is undesirable that it should be. An oblong or a large square, according to the shape of the room, is everything that can be desired. It can be arranged so that it comes only partly under the beds, and for a surround to it one can have felt, paint, or linoleum. If felt, then let it be a light coloured felt ; some shade of brown for preference, as this does not show marks, which are so very plain on a dark blue felt, for instance.

As regards the washing arrangements in a bedroom, there is undoubtedly a great change in progress. The washstand with its basin and excessively large ewer or jug is a relic of the times when houses were not supplied with "company's water." When washstands came into being, water was drawn from a well, and a big jug was suitable in the bedroom because it sufficed for several occasions, and so saved many a journey for fresh supplies. But now, if we are continuing with the old arrangement, let us at least have small jugs, holding just enough for one day's use. They mean lightening the labour of whoever has to fill them, and are much easier to handle. Assuming also that we continue with the washstand, then let us have this finished in a way that reduces to a minimum the daily task of putting it in order after use. I have seen very pleasant-looking washstands made from old mahogany tables. But I know also that a polished wood surface for a washstand is one of the most troublesome things you could ever conceive from the point of view of keeping it clean. All splashes show, and if soap should get on it the surface is bound to be marked. In this respect the marble top is far more commendable.

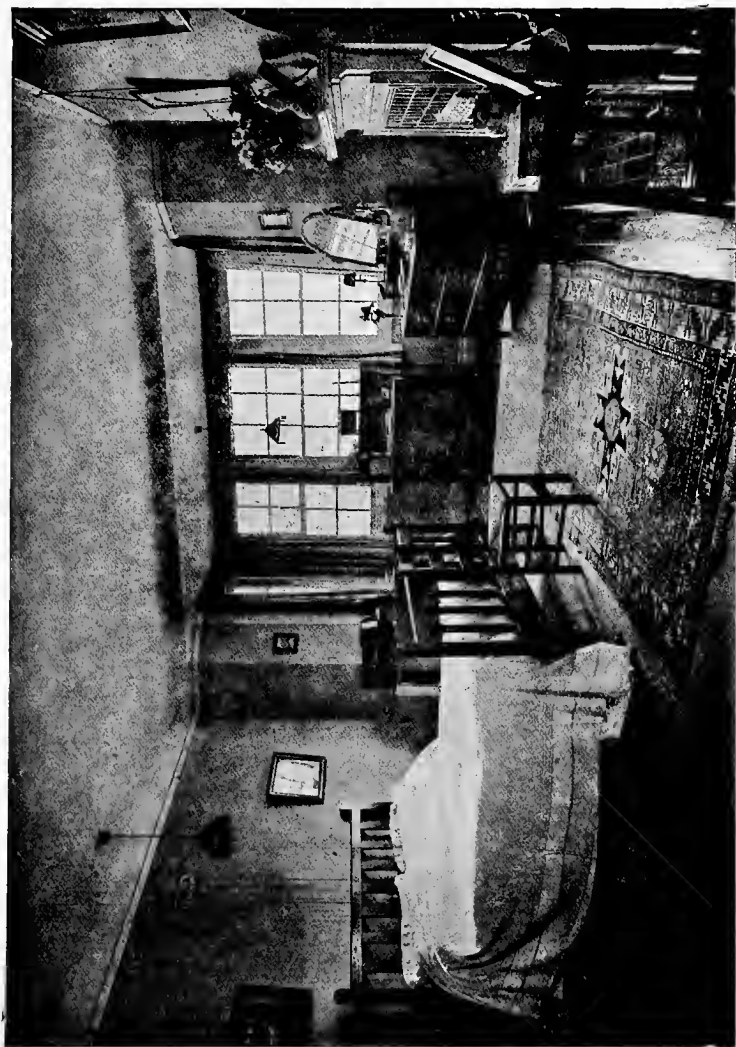


FIG. 62.—A BEDROOM WITH A SQUARE OF PLAIN CARPET, A LARGE RUG, AND A PAINTED SURROUND.

But the whole merit of the washstand can be doubted : in fact the daily work of clearing up in the bedrooms of a house has convinced most people that it is very much simpler to wash in the bathroom, where a basin with a supply of water, hot and cold, is to hand. It has indeed become an increasingly popular practice to-day for people to wash in the bathroom. The only drawback to it is (as in the case of the bath itself) that the members of the household are generally all rising about the same time, and there is some delay in fitting in everyone's turn in the bathroom. To overcome such a difficulty, the washstand in the bedroom can be eliminated altogether, and in its place we can have a fitted lavatory basin. There is nothing at all new in this idea. Such basins have been used in this country for quite twenty years, and for a long time have been common in America. But it is only very rarely that one finds them provided in the average middle-class house. There is a prejudice against them. It is contended that they are undesirable, because they cause unhealthy smells. But those who have had fitted lavatory basins in their bedrooms will, in general, refute this notion. We can, I think, stretch the hygienic argument too far. I, for one, would certainly say that a fitted lavatory basin can be made thoroughly hygienic in a bedroom, and there is no question at all that it is one of the most convenient fitments that can be put into a house. To avoid all possible smell, however, such a fitment can be arranged in a portion of the bedroom that is cross-ventilated, or which has some direct opening to the outside air. The illustration on the opposite page is an example. Here we have a bedroom in an ordinary house in Hammersmith. A door opens out of it on to a small verandah, and at the angle next this verandah the lavatory basin has been fitted, in a recess. It is thus in the bedroom but not actually of it, and the owner of the house, who has slept in this bedroom for very many years, tells me that he has never experienced the slightest discomfort from having the lavatory basin in his room.

Another expedient is to fit the basin inside a large cupboard, with an outside window to it. This is a perfectly satisfactory arrangement.

The only other feature of the bedroom which calls for comment is the fireplace. The great merit of the open fire-



FIG. 63.—A BEDROOM FITMENT WITH HOT AND COLD WATER.

Not only is this a great personal convenience, but it does away with all filling of jugs and emptying of "slops."

place when a fire is burning in it is the ventilation it assures. As already mentioned when considering the question of anthracite stoves, it is not the impurity of the air that matters so much as movement of air—movement, that is, of fresh air coming in and vitiated air going out. With a fire burning in a bedroom excellent ventilation can be se-

cured. A bedroom fireplace, however, is generally empty, and as there is likely to be just as much down-draught as up-draught in an empty fireplace the register can be kept closed, and there will not then be the soot and dirt falling down the chimney on to the hearth, causing further work. For warming a bedroom without trouble, the gas fire is of course most useful. And in its modern form it is perfectly hygienic.

The great point about securing fresh air in a bedroom is that there shall be cross-ventilation. I recall a bedroom I once slept in, which, though quite a large room and having two good-sized windows on one side of it, never was properly ventilated when the door was closed. The lack of cross-



FIG. 64.—A BUILT-IN WALL CUPBOARD.

The cupboard is of stoneware, glazed inside, and is built right into the outside wall, with two openings against ventilating grids.

ventilation was the reason for this. I suggest therefore that where it is not possible to have a bedroom door left open, so that a constant current of air between it and the window can be maintained, then a ventilating panel should be formed near the top of the door, with slats arranged like those of a Venetian blind. Or cross-ventilation can be secured by means of a fanlight. In this connexion I am reminded of a certain bedroom where the fanlight was a fixture, opposite a window. This bedroom never kept sweet and fresh at night when the door was closed, but the fanlight has now been made to open, and a most excellent result is obtained; the air in the bedroom keeping remarkably fresh all the time.

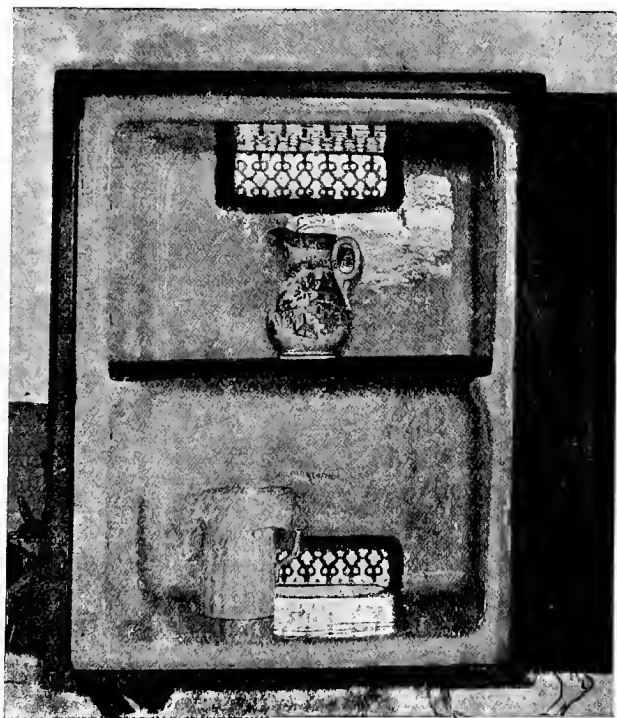


FIG. 65.—THE INSIDE OF THE CUPBOARD.

Obviously it is a boon in a nursery or a sick room, as it enables milk or other food to be kept sweet and cool. The cupboard is 2 ft. 6 ins. high, 2 ft. wide, and 14 ins. deep.

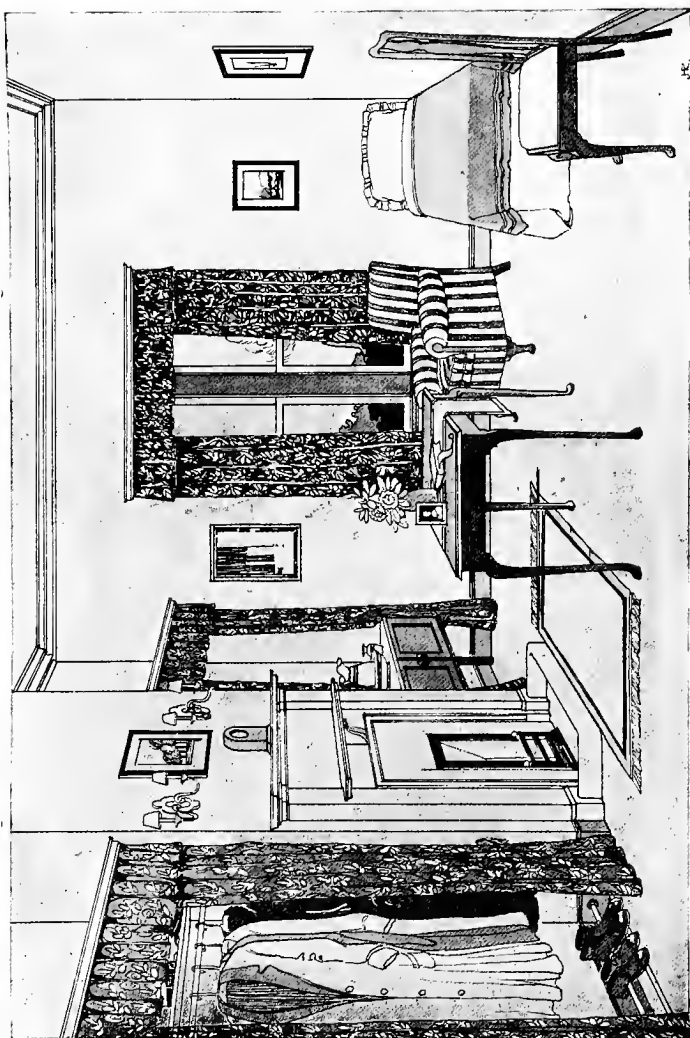


FIG. 66.—THE BED-SITTING-ROOM AS BEDROOM.

With the curtains drawn across the washstand and the clothes recesses, and the bed turned into a couch, there is nothing to disturb the daytime role as sitting-room. This illustration has special point at the present time, when houses are unobtainable and so many people have to live in "rooms."

CHAPTER X

LABOUR-SAVING APPLIANCES AND ARRANGEMENTS

Vacuum Cleaners

WITH regard to the various types of vacuum cleaners it must be remarked first that, quite obviously, all the merits cannot be embraced by any particular machine. One cannot have for a very small sum an appliance which embraces every feature of a machine costing perhaps three or four times as much, and it will depend on the circumstances of each case as to which appliance is considered to be within reach and worth the expenditure.

Before, however, going on to deal with the different makes, it is well to emphasize the very great value which vacuum cleaners possess. Though it is true that the bulk of the dust which floats in the air and settles around the room consists of inorganic particles, it is equally true that dust carries

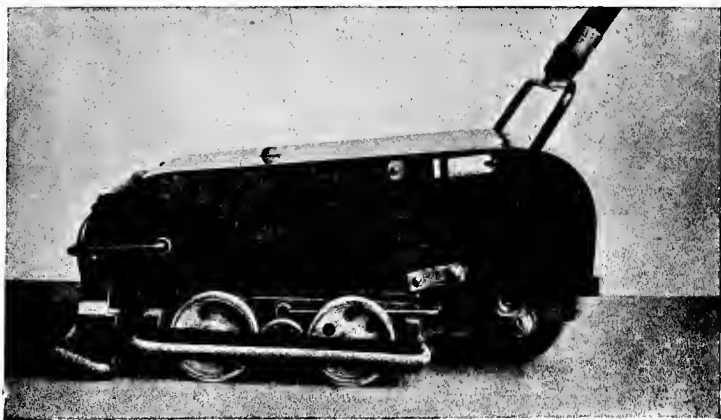
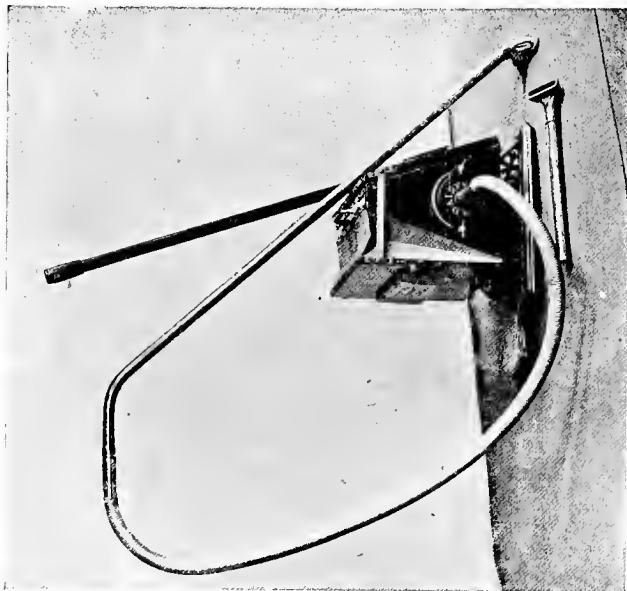
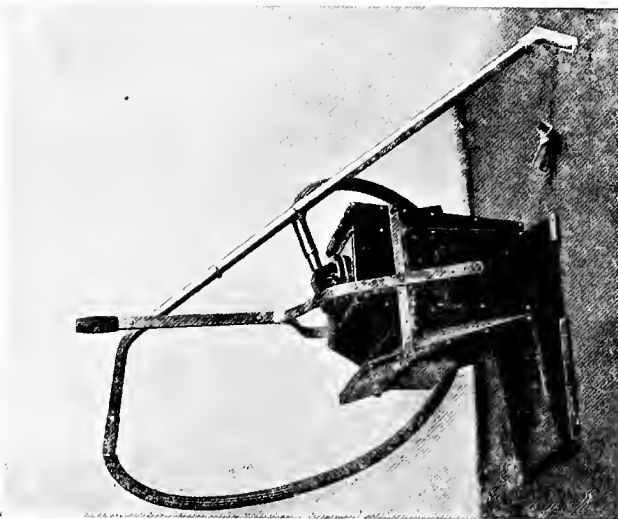


FIG. 67.—THE "SWEEPER-VAC."



The "Daisy."

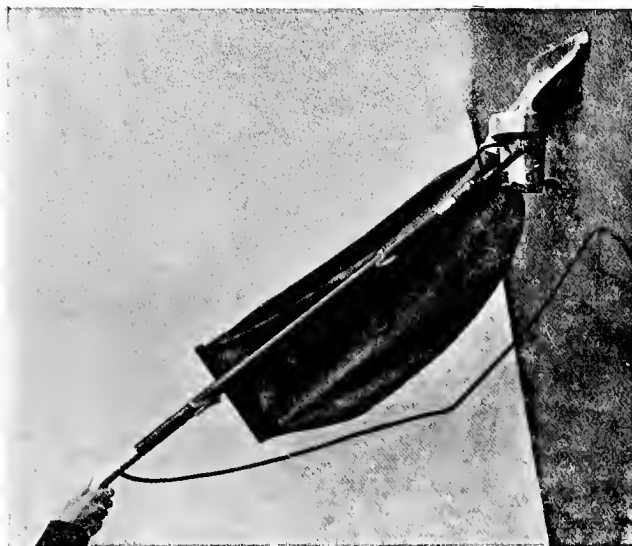
FIG. 68.—BELLOWS MACHINES.



The "B.V.C."



The "Vacuette" (Hand Machine).



The "Apex" (Electric).

FIG. 69.—SUCTION MACHINES.

disease germs with it, and in every way it is most desirable for health to eliminate dust. The old-fashioned method of dusting, either with a brush or a cloth, did not really remove the dust ; it simply disturbed it and allowed it to settle again, so that endless work was being done day after day. The only satisfactory way to deal with dust is to remove it altogether by collecting it in a sealed bag which can be taken away and put in the dust bin. This the



FIG. 70.—THE "STAR."

vacuum cleaner does, and by its use not only can the rooms and passages of the house be kept sweet and clean with a minimum of trouble, but also in the case of carpets and rugs it very greatly adds to their life, for, as already remarked in connexion with stair carpets, it is the grinding of dirt into the pile as people walk about that wears a carpet out.

In general it may be said that there are only two classes of apparatus, those worked by hand, and those worked by electricity. Most of the hand machines use some form of

bellows for creating the suction, and, in so far as the actual strength of the suction is concerned, it necessarily follows that a large bellows must have a stronger pull than a small bellows. Nevertheless, those cleaners which have small bellows may perfectly well serve the purpose, especially when used regularly on carpets that are reasonably clean to start with.

Of the type operated by movement up and down on a

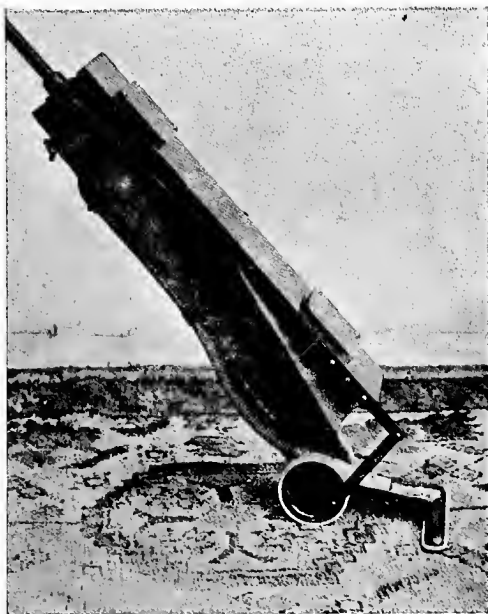


FIG. 71.—THE "DAISY SWEEPER, NO. 2."

central rod held in the hand, the "Super-Rex" and the "Star" may be mentioned, the former having a piston action, the latter a cylindrical bellows. They are quite easily worked, clean effectively, and possess the merit of being very light and portable.

Of the types with large bellows, the "B. V. C.", the "Daisy" and the "Zorst" may be taken as very good examples. These are more costly machines, but they are certainly most efficient, and in conjunction with

them it is possible to use a number of attachments for cleaning chairs, carpets, walls, etc., thus effecting the complete removal of dust from the whole of the house. In machines of this kind the bellows is mounted within a light metal frame and is operated by a lever. It is quite possible to use the nozzle with one hand and to operate the lever with the other, but it will be found far more convenient for two people to do the work.

Of a class by themselves are the vacuum sweepers. These possess very great merit, inasmuch as they are pushed over the carpet just like an ordinary sweeper. Thus they do their work quickly, and at the same time do it well. Like all other things, they have certain limitations, the very fact that they clean only when the machine is moving meaning that they do not clean right into the corners of a room and are not adaptable to stair cleaning, but the rapidity with which an entire carpet can be run over with them is a very strong point in their favour: their limitations as regards corners at any rate being easily overcome with a brush.

The "Sweeper-Vac" is a well-known example of this class. Fig. 67 shows it. This machine, as its name implies, combines a sweeper with a vacuum cleaner. The sweeper portion is of the usual type, with two brushes operated by friction wheels on each side, and is detachable—as also is the screwed handle of the machine. The vacuum cleaner portion is provided fore and aft, so to speak. At the front is the nozzle and at the back is a ribbed wheel with cranks that work three bellows. The dirt is drawn through the nozzle into an enclosed bag, easily removable by lifting the wire arm that holds the nozzle in position. These bags furnish the incontrovertible evidence of the effectiveness of vacuum sweepers. You may argue away many schemes for domestic hygiene and economy, but you cannot argue away the dirt in the vacuum cleaner's bag.

Another very admirable vacuum cleaner recently introduced is the "Daisy Sweeper No 2," (Fig. 71). This, too, works by being pushed over the carpet like an ordinary sweeper. The bellows, a long narrow one, is very ingeniously contrived. Worked from cranks attached to the rubber-covered wheels, it gives a strong pull at the nozzle, through a flexible pipe that adjusts itself to any inequalities of floor



Taking dust out of the curtains.



Cleaning an upholstered chair.

FIG. 72.—INDICATING THE MANY USES TO WHICH AN ELECTRIC SUCTION CLEANER CAN BE PUT.

surface and delivers the dirt into a bag inside the body. This is a very handy machine, and remarkably low in price.

For those who can afford them, the electric suction cleaners are excellent. They are all constructed on similar lines, consisting of a small motor and fan enclosed in an aluminium case with nozzle attached, a long handle, and a removable bag in which the dust is collected; but there is also a very powerful type, such as the "Econo," of box or cylinder form. The "Apex," the "Hoover," the "Imperial," and the "Premier" are well-known "handle machines." The first two are American, the second two being English machines. An electric "Daisy Vac" and an electric "Sweeper Vac" are also made.

These electric cleaners can be worked off an ordinary electric-lighting system, all that is necessary being to connect them up to a wall-plug by a flexible wire—the simplest possible matter; they are then ready for use anywhere about the house. The actual cost of current used depends on whether the house is wired for lighting or for power, and upon the price per unit in the particular district, but as a fair average it may be stated that these electric cleaners cost about 1*d.* or 1½*d.* an hour to run. The outstanding merit about them is, of course, that to all intents and purposes they do the work themselves. You have simply to turn on the switch, the motor at once starts a good suction, and one has only then to pass the nozzle or other attachment over the carpet, chair, hangings, stairs or whatever is desired to be cleaned. They are a positive boon to those who can afford them, and one cannot help thinking that when electric current is produced, as it undoubtedly will be in the time to come, at such a low rate that it can be used very economically for all sorts of domestic purposes, every house will have its electric cleaner. Similar in appearance to an electric cleaner is the "Vacuette," an American device recently introduced (see Fig. 69). It really belongs to the vacuum-sweeper class, though different altogether in its mechanism from those already referred to. The suction of the bellows machines is derived from the vacuum they create, the suction of the electric machines being given by the high-speed fan enclosed in the bottom casing. The "Vacuette" also has a fan, but instead of being driven by an electric motor, it

is made to "hum" by simply pushing the machine over the carpet like an ordinary sweeper. In addition there is a brush enclosed in the nozzle, to render the cleaning still more effective. The dirt is collected in a long bag similar to those used on electric suction cleaners.

Washing Machines

In view especially of the present high prices for laundry work—blouses "from 8*d.*," bolster slips "from 4*d.*," shirts "from 6*d.*," blankets "from 1*s.* 6*d.*," sheets "from 5*d.*," bath towels "from 3*d.*," and so on—it is of very particular importance for the householder with a moderate income to consider the economy that can be effected by means of a machine that will do the washing at home with a minimum of labour.

Every woman knows that there is no more laborious task than washing clothes. It is a task that takes the whole energy out of the person who has to do it, and in many a case has been the cause of a breakdown in health.

Washing with a machine is of course nothing new. Contrivances worked in conjunction with a mangle were introduced half a century ago, but it is only within recent years that modern improvements have been effected which give us simple and effective machines that will do the work effectively and economically—"taking the brute labour out of washing."

These machines may be divided into four classes, namely ; (1) those which employ some sort of dolly ; (2) tub washers, which rock to and fro ; (3) cylindrical washers ; (4) and washers of vacuum cup type. Each has its advantages, and it would be invidious here to attempt to place them in order of merit ; but some idea of their chief characteristics may well be given.

The dolly type is at once the oldest and the newest. Many people will recall those elementary machines in which a dolly was worked inside a tub by the gearing of a mangle. As, however, the motion was continuous in one direction, it was an obvious fault that the clothes got wound round and round in an exasperating manner. The new washers of the dolly type quite overcome this difficulty by having a reciprocating motion, that is to say, the dolly instead of



FIG. 73.—"RED STAR" WASHING MACHINE: OPEN.

A reciprocating dolly, operated by a flywheel, turns backwards and forwards inside the ribbed tub.



FIG. 74.—"RED STAR" WASHING MACHINE : CLOSED.

The machine runs very smoothly, and is worked at easy standing height.

going round and round goes backwards and forwards in a half-circle, thus not only washing the clothes much better, but also avoiding complete tangling of them.

Rocking tub washers call for very few words of explanation, as it will be at once understood how they work; that is to say, by the clothes being rocked to and fro in a tub operated by a lever or by a wheel and gearing.

The cylindrical washers have a wooden or galvanized iron cylinder mounted in a horizontal position within a tub, and perforated with holes so that the water can pass easily in and out. There is a hinged door in the cylinder through which the clothes are put, and the working of a handle (or the switching on of an electric motor) gives the necessary motion.

The vacuum cup washers are quite a modern invention. They make use of a metal cup something in the form of a large deep saucer; a pair of these cups being mounted on arms within the washing machine. In action the cups rotate and also press up and down on the clothes, causing a suction or so-called vacuum which effectively gets the dirt out.

In connexion with the washers of dolly type, particular attention is drawn to a machine recently introduced into this country from Canada, and known as the "Red Star" washer. It is illustrated by Figs. 73 and 74, one view showing it closed as being operated, the other in an open position. This washer has a tub constructed of cypress wood, which is considered the best for the purpose, the tub being mounted on maple legs braced to keep the machine perfectly steady. The whole of the inside of the tub is ribbed, to effect a more thorough washing of the clothes. The lid shuts down steam-tight, thus keeping the water hot all the time, and on the lid is fastened a very effective piece of gearing that operates the dolly within. One special point about this washer is that it can be worked in an easy standing position. There is no back bending, an important matter, as all will appreciate who have bent over a washing tub for any length of time. Moreover, the ease with which the machine can be worked is astonishing, this being primarily due to its ball bearings. There is a substantial fly-wheel connected with the gearing, and this keeps the machine running with a minimum of effort. All that one has to do is to move the handle forwards and backwards, and the machine at once starts run-

ning. By an ingenious mechanical arrangement, while the fly-wheel is kept spinning in one direction, the dolly within is operated in two directions, and in this way a very thorough washing of the clothes is effected. It is necessary also to mention the simple arrangement by which the dolly can be lifted before raising the lid ; the dolly is thus cleared, avoiding the dragging up of heavy wet clothes and the possible tearing of them in doing so. Attached to the machine is a wringer with rubber covered rollers, and also having ball bearings. There is therefore in a very comfortable form everything necessary for carrying out the whole work.

In connexion with tub washers mention may be made of the English machine known as the " Vowel." The makers state that all sorts of articles—handkerchiefs, curtains, etc.—can be washed in it without any risk of damage ; that six shirts, or an equivalent quantity of other linen, according to the size of the machine, can be thoroughly washed in from seven to ten minutes ; and that a full day's washing as done in the ordinary way can be finished before noon with the " Vowel " washer.

Having now considered the different types of washing machines, I may go on to give a comparative estimate of what would be the cost to a small household for—

- (1) Sending the things to the laundry ;
- (2) Employing a woman at home to do the washing by hand and also to do the ironing ;
- (3) Employing a woman at home to do the washing with a machine, and the ironing by hand.

My figures cannot be regarded as exact, but they are approximate enough to enable any one to decide the matter according to his or her own particular circumstances.

We have to remember that the washing bill is never the same week by week. It varies necessarily with the season of the year and one's own requirements. For instance, many more white things would be required in the summer than in the winter, and one week the charge might be made extra by reason of blankets and curtains being done. (In passing it may be noted that the present laundry price for washing blankets is "from" 1s. 6d. each.) But, as I say, some average figures are sufficient for the present consideration.

As an example, take the case of a middle-class family consisting of husband, wife, grown-up daughter and one servant. The average laundry charges for this family would amount at present to quite 30s. a week.

Now consider what would be the cost if, instead of the things being sent out to the laundry, the work were done at home. To begin with, though there is a servant in our imaginary house, it is pretty certain she will not undertake to do the washing, and the housewife in this case is not likely to contemplate doing it herself. This means outside help in the form of a washerwoman. Her charge is now 4s. for a working day of eight hours. Formerly it was usual to provide her with a meal, but the rate of 4s. is now accepted as covering everything; the woman having to provide her own meal, either by going home to her dinner—if she lives near by—or by bringing her dinner with her.

It may be assumed that a woman will take two days to wash the articles for this household, and another day to iron them. There would be the cost of firing for the copper, and fuel for the range to heat the irons. (The irons might of course be gas heated, and it is likely that the cost would then be more than with the range, which could be used for cooking for part of the time.) Also there is the cost of soap.

In this way we get the following bill:—

WASHING AT HOME BY HAND.		s. d.
Washerwoman, three days (two washing, one ironing)		
at 4s. a day		12 0
Firing for copper, two days at 1s. a day.		2 0
Soap		1 0
Firing for heating irons on kitchen range.		1 0
Total		16 0

Now take the cost of doing the washing at home with a machine and still employing outside help.

The machine does a batch of articles together, and in this way greatly minimises not only the labour in washing but also the time in doing it. It may fairly be reckoned, I think, that a washerwoman working such a machine as that shown in Figs. 73 and 74 could get through the whole of her washing in one day, and as a machine like this does not use anything like so much soap as is used in washing by

hand a small economy would be effected in this item. The woman would still of course have to come for the other day to do the ironing. In this way we get the following bill :—

WASHING AT HOME WITH A MACHINE.

	s.	d.
Washerwoman, two days (one washing, one ironing) at 4s. a day	8	0
Firing for copper, one day	1	0
Soap	0	4
Firing for heating irons on kitchen range	1	0
Total	10	4



FIG. 75.—HOW THE AMERICAN HOUSEWIFE DOES HER WRINGING.

An electrically-driven machine.

Now, putting the three costs together we get :—

	£	s.	d.
Laundry bill	1	10	0
Washing at home by hand	0	16	0
Washing at home with a machine	0	10	4

That is to say, roughly, it costs three times as much to send things to the laundry as it does to do the work at home with a machine. It is quite obvious therefore that the machine will very soon pay for itself. Even in comparison with the cost of employing a woman at home to do the washing by hand in the ordinary way, it effects a saving of 5s. 8d. a week.

The figures here given show that if a machine costs, say, £8, the initial expense would be worked off in a few months, and the housewife would then have money in hand every week in comparison with what she formerly paid to the washerwoman or the laundry.

There are of course thousands of cases where washing would be done by the housewife herself if she had a suitable machine, because though the work in any form cannot be regarded as light and easy, "the brute labour" is certainly taken out of washing when a machine is used.

This is particularly so with the electric washers and wringers, two examples of which are the "Time Saver" and the "Geyser." These in fact do the work themselves, the clothes being put into them, the motor switched on, and the machine then left to itself. When the batch is washed, another can be put in, and the first batch passed through the wringer, which is also driven by the electric motor. Thus the labour of washing is to all intent and purpose eliminated.

If laundry prices keep increasing as they have done during the past twelve months, there will be more than ever the incentive to somehow or other reduce what is becoming a weekly charge beyond the purse of all who have not got a very substantial income. The mechanical washer is the only satisfactory solution.

While referring to this matter of domestic washing one may point out the convenience of hopper tubs like those seen in the illustration on the preceding page.

Electric and Gas-Heated Irons

These have a special virtue in the servantless house, where the housewife has to do the work that formerly was



FIG. 76.—AN ELECTRIC IRON.

done by her maid. Electric irons can be used in two ways, either heated on an electric table heater and used as free irons, or, having the heating element within themselves, they can



FIG. 77.—A GAS-HEATED IRON.

be used direct: in either case the connexion being made by a flex to the wall-plug, or socket holder of a lighting fitting. Thus, they are ready at a moment's notice, and

there is none of the trouble and waiting associated with making up a kitchen range for ironing heat:

The gas-heated irons possess a similar advantage. They are connected by a flexible metal tubing to the bracket arm or pendant fitting, and it is always the best arrangement to have a two-way cock, so that the light or the iron may be used at will, or both used at the same time (though generally this dividing of the gas pressure will reduce the effectiveness of the light at any rate).

Another way is to heat the irons with the device shown below. It can be used on a portable gas ring or put over one of the rings of a gas cooker. The triangle of metal in the centre enables three irons to be heated at once. This obviously is an economy, and the arrangement also leaves each iron "free"—i.e. without any tubing attached.

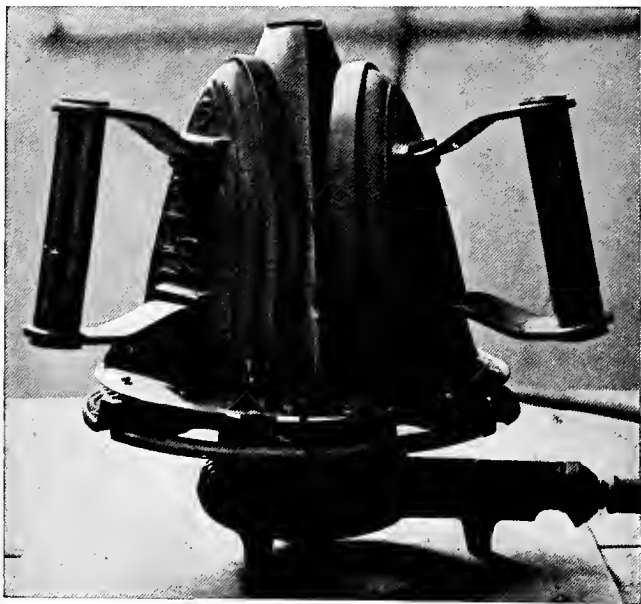


FIG. 78.—A FITTING FOR HEATING THREE IRONS ON A SINGLE GAS RING.

Out-of-the-way Clothes Dryers

Throughout the winter much clothes-drying has to be done indoors, and, in the majority of houses, it means that the drying must be done in the kitchen.

A common arrangement is to have a pair of lines stretched across the room, but the defect of this arrangement is that one has to stand on a chair in order to put the things in



FIG. 79.—A DRYING FRAME SUSPENDED FROM A KITCHEN CEILING.

place on the line, and the chair has to be moved from point to point across the room.

A much better arrangement is to have a frame hung from the ceiling and supported by cords. A photograph of such a frame in a kitchen is reproduced on the preceding page. It is not lowered and pulled up at one end and then the other, but two cords are attached in the following way, so that the frame can be pulled up or let down evenly from one side only :—

The pulley on the right-hand side is a single pulley ; the pulley on the left-hand side is a double one. The cord fastened over the right-hand pulley is long enough to come through the left-hand pulley and go down to the point where it is made fast to a cleat on the wall or window frame, while the cord which is attached to the left-hand side of the frame passes over the second wheel in the pulley and is attached

to the first cord at a sufficient distance back to allow both cords to run through and let the frame down to about 3 feet from the ground.

With this arrangement obviously there is no trouble at all in putting things in place on the frame and then pulling this up out of the way. It is a device with even more application to airing dried clothes than to drying wet ones, though it can well be used for the latter. A similar



FIG. 80.—SHOWING ANOTHER SORT OF DRY-
ING FRAME—TRIANGULAR.

frame, but triangular in shape, is shown in Fig. 80. This gives five rods for hanging, instead of two.

For quite small articles, such as tea-cloths, a V-shaped arm with wires across (Fig. 81) or a set of armsticks mounted on a bracket above the range at one side (Fig. 82) is very useful. A couple of nails or screws are sufficient to secure the arm-holder in position, and in the case of Fig. 82 a thumb-screw clamps all the arms tightly together. When not in use the arms are folded back against the wall.

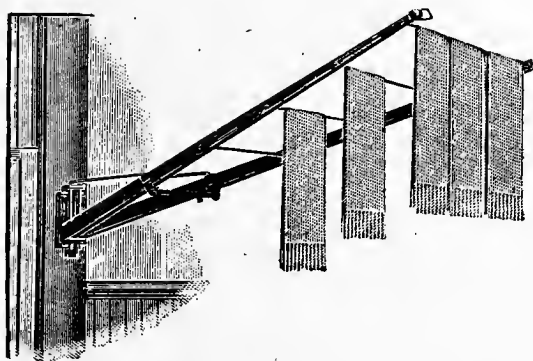


FIG. 81.—AN AMERICAN BRACKET ARM.



FIG. 82.—FOUR RODS CLAMPED TOGETHER ON A BRACKET.

Labour-saving Mops and Pails

Among the labour-saving devices introduced in recent years none have been more generally appreciated than the dustless mops, the "O-Cedar" and the "Komo," whether with long handles that save all going down on one's marrow bones (and especially all grovelling after fluff under beds) or with short handles to act as most excellent dusters for ledges and other places. Invaluable too are the new wet mop contrivances. Fig. 83 shows the "Do All" pail and mop, which together make the cleaning of floors a much easier task. The chief trouble with a mop has hitherto been the constant wringing out. In a house it cannot be spun round like a boatman spins a mop, but this device gains the same end. The mop is rinsed in the bucket and is then put into the conical cullender which is fixed across the top; it is given a twist in this to squeeze out all the superfluous water, and is then ready for use. The mops supplied with the buckets are made from special cotton which is absorbent as a house-flannel, and leaves no objectionable fluff behind. The makers state that, in addition to cleaning linoleum, tiles and other floor surfaces, the mop can be used for freshening up a carpet, with a little ammonia. It is just one of those small things in a house which make the work so much easier.

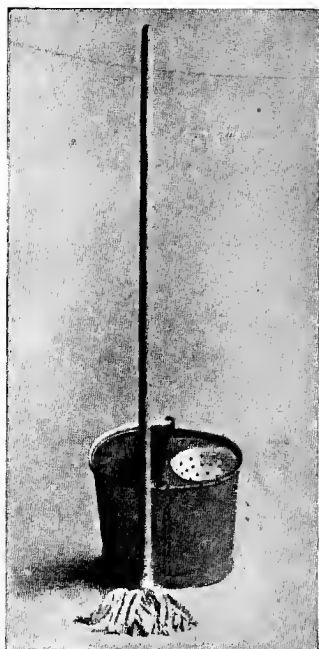


FIG. 83.—THE "DO ALL" PAIL AND MOP.

No kneeling and no hand wringing required.

Rustless Knives and Knife-Cleaners.

There is perhaps nothing more wearisome than knife-cleaning on the old-fashioned board, and when it is remembered that this is a task which has to be done perhaps two



FIG. 84.—THE "VONO" KNIFE CLEANER.
With horizontal felt pads.

or three times a day, the use of one of the new small knife-cleaners is well recommended. Two of them are shown on this page. They do the work in a third of the time, and with a tenth of the energy. But best of all are the rustless



FIG. 85.—THE "BESWAY" KNIFE CLEANER.
With cleaning rollers.

knives, because these eliminate cleaning altogether. Not even acids like vinegar or lemon juice will tarnish them. And as they never need to be cleaned—a wipe with a cloth being sufficient to keep them immaculate—they are worth their weight in gold in a servantless house.

Brooms, Brushes and Boots

In most houses there is generally some spot out of sight, yet quite convenient, where brushes and brooms can be hung up on a series of nails or hooks, for preference next a cellar stairs (if this is reasonably well lighted), but often this provision is not existing, and as the driving of a lot of nails into, say, the scullery wall may not be either permissible or possible (seeing how difficult it often is to get a hold through plaster into the brickwork joints underneath), a simple arrangement like that shown by the illustration on the opposite page is extremely convenient.

Boots themselves are rather a problem to deal with satisfactorily. It is surprising what a collection they make, and as they are not very decorative objects the best place for them is in a proper boot cupboard, which must, however, be ventilated. It is essential that boots shall be kept on some arrangement of rails. If they are stored flat on the floor they will take a long time to dry after they have got wet, and the leather will be rotted. It is in this respect that the exposed rails have considerable merit, as they allow air to circulate freely round about the boots. On the other hand the exposed boot rack collects dust, and therefore the best arrangement of all is perhaps, as indicated above, a ventilated boot cupboard.

Cooking Utensils and Devices.

In the servantless house especially it is necessary to have cooking utensils that are easily kept clean, and some in which the food can be served straight to table—such as earthenware casseroles and “Pyrex” fireproof glass—and there are now available many devices that save time and trouble in the preparation and cooking of meals. These are too numerous to mention here, but the four shown by Figs. 87 to 90 are typical. As regards usefulness, they speak for themselves.

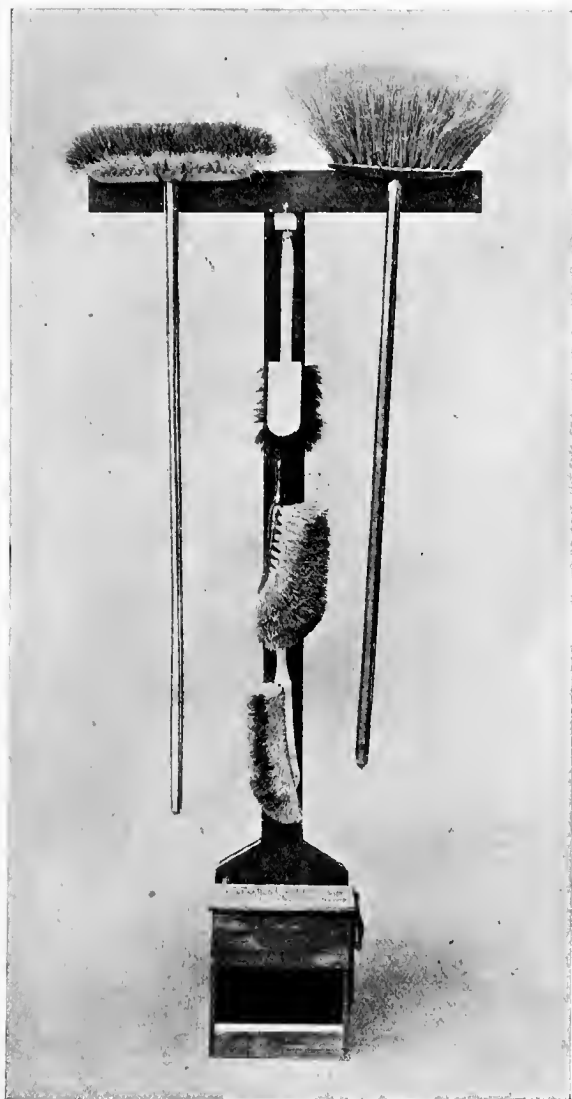


FIG. 86.—A COMBINATION DEVICE.

The long-handled brushes are held between nails on the top strip and small hand brushes are hung on the upright (more could be accommodated on additional strips). The boot brushes and blacking tins are kept in the box at the bottom.

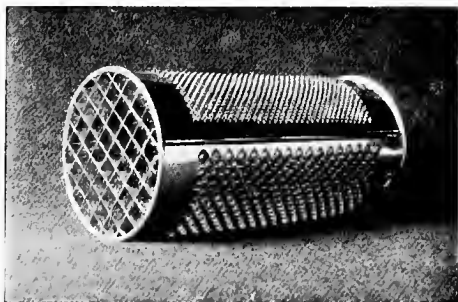


FIG. 87.—THE "COOK'S INDISPENSABLE."

It has two differently grated portions for bread, suet, carrots, etc., while a third part is a slicer for cucumber or potatoes. The bottom is for potato chips, and is removable, the inner side serving as a pastry cutter.



FIG. 88.

A DOUBLE FORK THAT MAKES A THIRD HAND WHEN COOKING.



FIG. 90.—THE "THREE-MINUTE" BREAD-MAKER.
A crank inside kneads the dough.

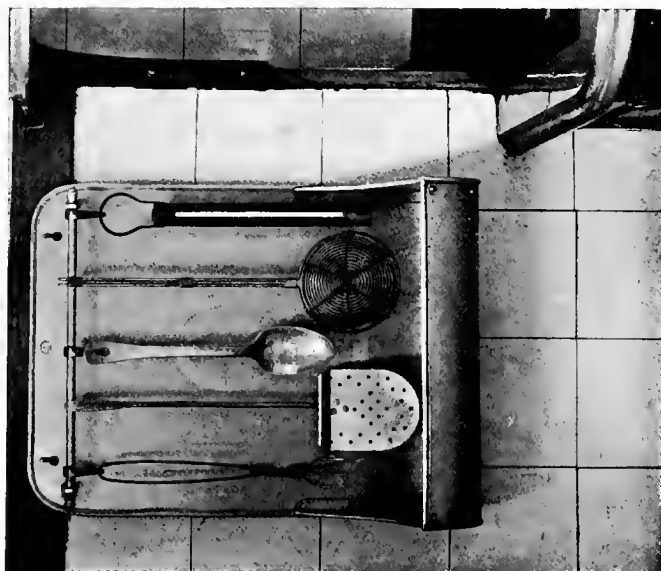


FIG. 89.—A DRIP FOR SPOONS, ETC.
When in use, the bottom is filled with hot water.

Service Wagons, Serving Hatches, and Food Lifts.

In any house the time occupied in laying a table, serving and clearing away is sufficient to warrant very serious consideration of what can be done with a service wagon, a serving hatch, or a food lift ; and in the servantless house there is the very strongest reason for adopting one or other of these arrangements.

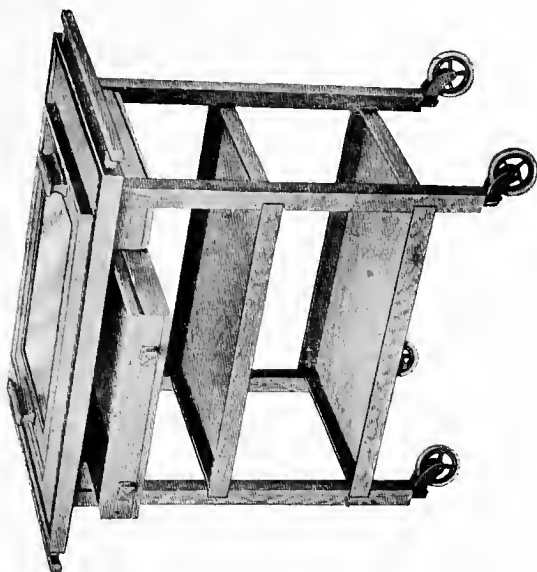
The service wagon is of course the simplest, and its use being self-evident, there is no necessity to do more than refer the reader to Fig. 91, opposite, showing two varieties. The drawer in the American wagon is a very handy addition, as knives and other things are conveniently kept in this.

Turning now to the serving hatch, we may note that frequently the kitchen and the dining-room are back to back. Here then is the very place for a serving hatch between them.

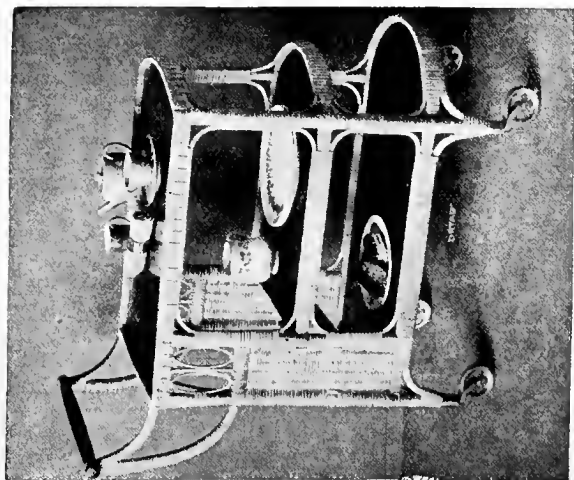
The immediate criticism of this arrangement may be that cooking smells would thus easily find their way into the dining-room. But with reasonable care in keeping the hatch door closed, this would not occur to any material extent. To get over any trouble of the kind, however, a special type of hatch could be adopted.

Many sorts of hatches have been devised at one time or another ; but two which may be referred to here are the barrel hatch and the interlocking door hatch. The first consists of a sort of barrel, divided by a central wood partition, with shelves against it, and having openings on either side. The barrel is fitted round with a strip of felt which makes a tight joint and so prevents the smell coming through from the kitchen. The manner of serving is simply to put in the dishes on one side and, turning the barrel, to deliver them to the other side. Fig. 92 shows a very ingeniously contrived example of this type. The second arrangement (Fig. 93) consists of what is practically a cupboard extending through the thickness of the wall and having a door on either side so arranged that in the ordinary way it is impossible to open both doors at the same time ; whenever one is open the other is automatically locked, and in this way the smell is prevented from passing from the kitchen to the dining-room.

Obviously a serving hatch saves a very great deal of



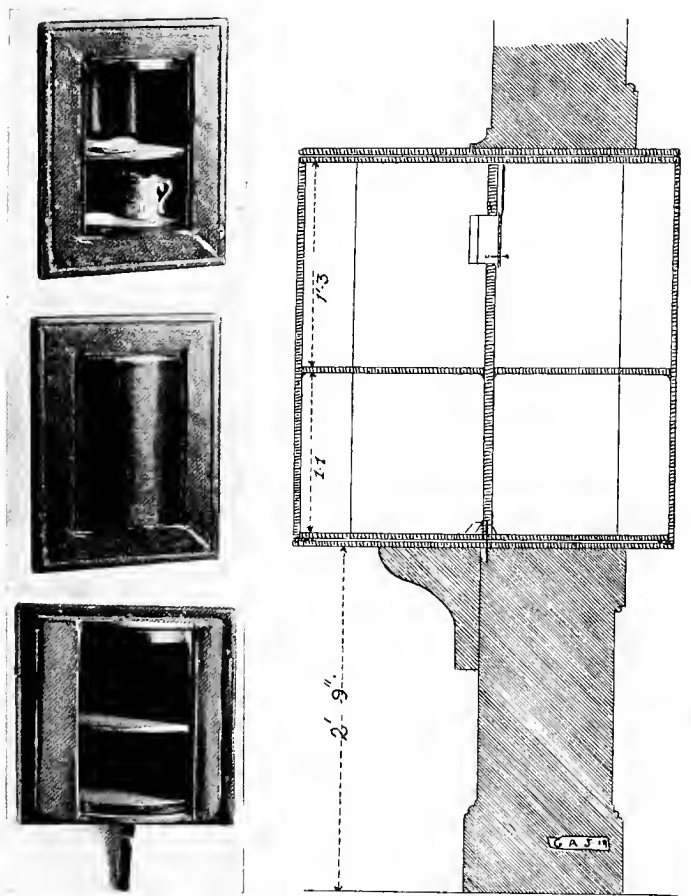
An American Wagon.



The "Dryad" Wagon.

FIG. 91.—TABLE SERVICE WAGONS.

walking from one room to the other. It is worth while making this improvement with the average type of existing house, but a complete re-arrangement of the kitchen and



Top and middle illustrations: dining-room side open and closed. Bottom illustration: kitchen side open.

Vertical section.

Designed and Patented by G. A. Jellicoe.

FIG. 92.—A CIRCULAR HATCH.

The hatch revolves, and when in its closed position is shut on each side, thus preventing sounds or cooking smells passing from the kitchen to the dining-room. Both sides can be filled or emptied at the same time.



Designed by Clough Williams Ellis.

FIG. 93.—A SERVING HATCH WITH INTERLOCKING DOORS THAT CUT OFF KITCHEN SMELLS.

scullery would be needed to give the perfect result. The two sketches reproduced as Figs. 95 and 96 indicate what the arrangement might be. It will be seen that on the dining-room side of the serving hatch there is a flap table convenient for taking dishes, etc.; but it is on the other side that the arrangement is most noteworthy. Here we have a kitchen and scullery combined, instead of a separate kitchen and scullery. It will be seen that there is a shelf close under the hatch opening, and continuing round from this shelf is the draining-board of the sink, with another board on the opposite side.

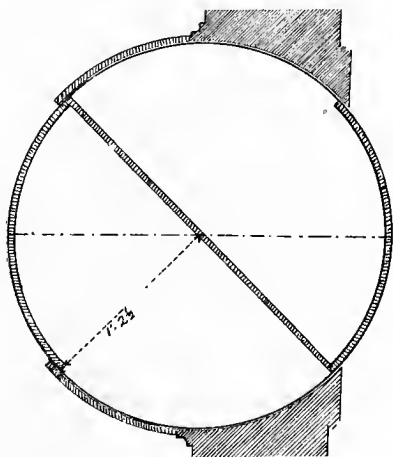


FIG. 94.—PLAN OF CIRCULAR HATCH.

Consider how convenient such an arrangement would be in clearing away

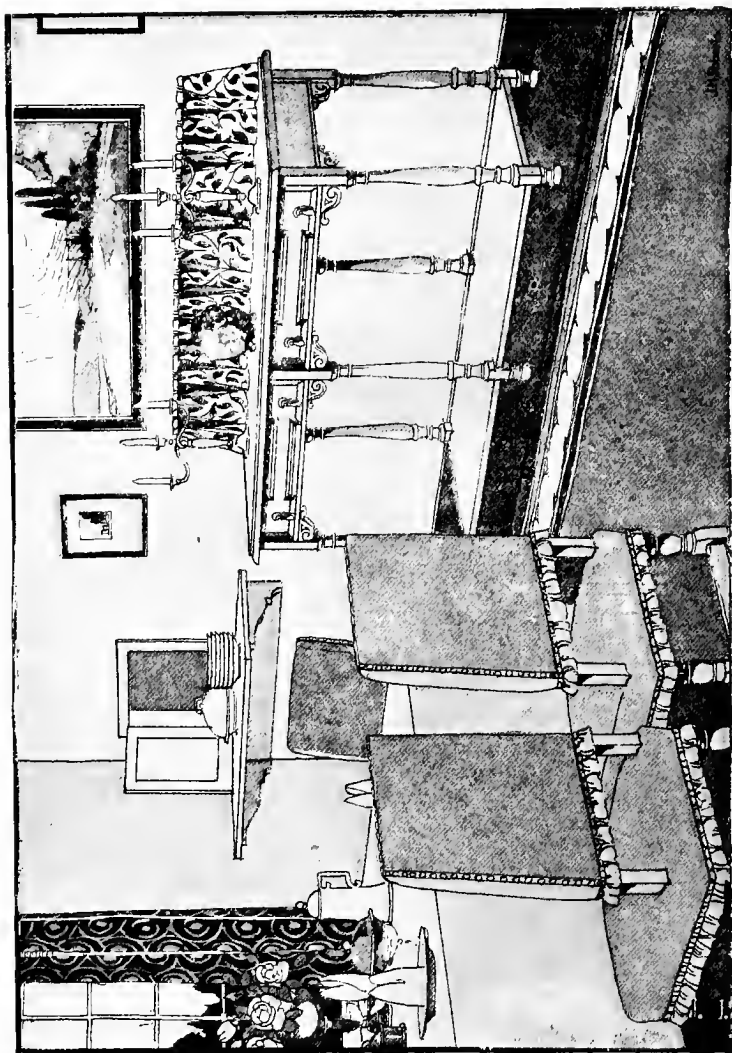


FIG. 95.—A SERVING-HATCH SCHEME: THE DINING-ROOM SIDE.
The convenience for serving and clearing away a meal is apparent.

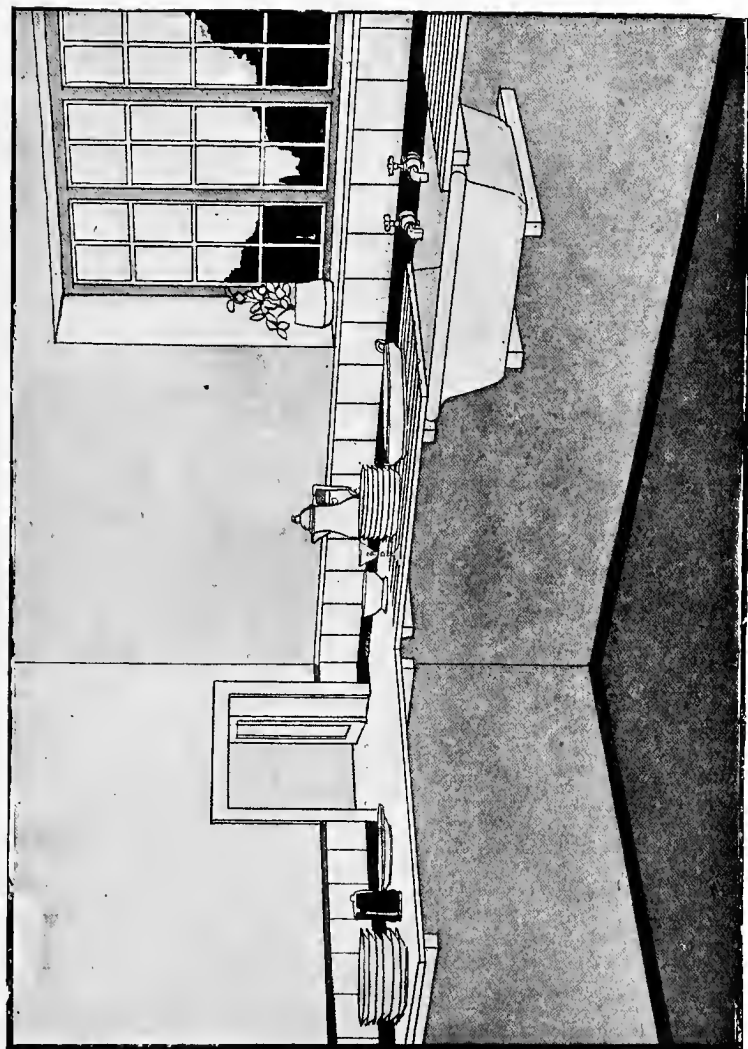


FIG. 96.—A SERVING-HATCH SCHEME : THE KITCHEN-SCULLERY SIDE.
Crockery after use is delivered on the left-hand side of the sink, is washed up, then passes to the right-hand draining board, and from there to the rack or cupboard.

a meal. Instead of the plates and other articles being first of all piled on a tray and then carried probably along a passage to the scullery, with the likelihood of the journey being repeated at least once, the things could be handed from the table straight through the hatch opening and so on to the receiving shelf in the kitchen-scullery. From there, with a minimum of trouble, they could be put on the left-hand draining board ready to be washed up, and, when this work was done, they would pass on to the right-hand draining-board, and so to the plate-rack and china cupboard—which will be in this kitchen-scullery, so that everything may be stored away in the easiest possible manner. Similarly, when laying the table, the china could be passed through the hatch on to the flap table on the dining-room side : the various dishes for the meal following in due course.

Clearly this arrangement would work best when there were two people to attend to it. And this might well be the case even in a household where there was no servant, because one member of the family could hand the things through from the dining-room while another stayed in the kitchen-scullery, removing them on to the draining-board.

In a basement house where the kitchen was below the dining-room the scheme shown by Fig. 97, opposite, could be adopted, and would eliminate endless journeys up and down stairs. It is worked out as follows : An opening is made in the floor next to the skirting, and the lift comes up through this into a cupboard which, when closed, looks like an ordinary and agreeable piece of furniture. The cupboard is really no more than a wooden front with sides, dummy panels below and two hinged doors above. At the top of the cupboard, on the inside, are two wheels, over each of which a rope passes, being connected to the top of the lift at one end and to counterbalance weights at the other. Hand-holes are exposed when the doors are open, and it simply requires a pull on the rope to bring the lift up from below or to send it down to the kitchen again. The cupboard could easily be secured to the wall by means of blocks and screws, while in the kitchen nothing more would be required than a pair of wooden guides for the lift, and, to make things look neat, a boxing for the rope and counterweights. At the bottom, as the sketch shows, a little service table with shelf would be an additional convenience.

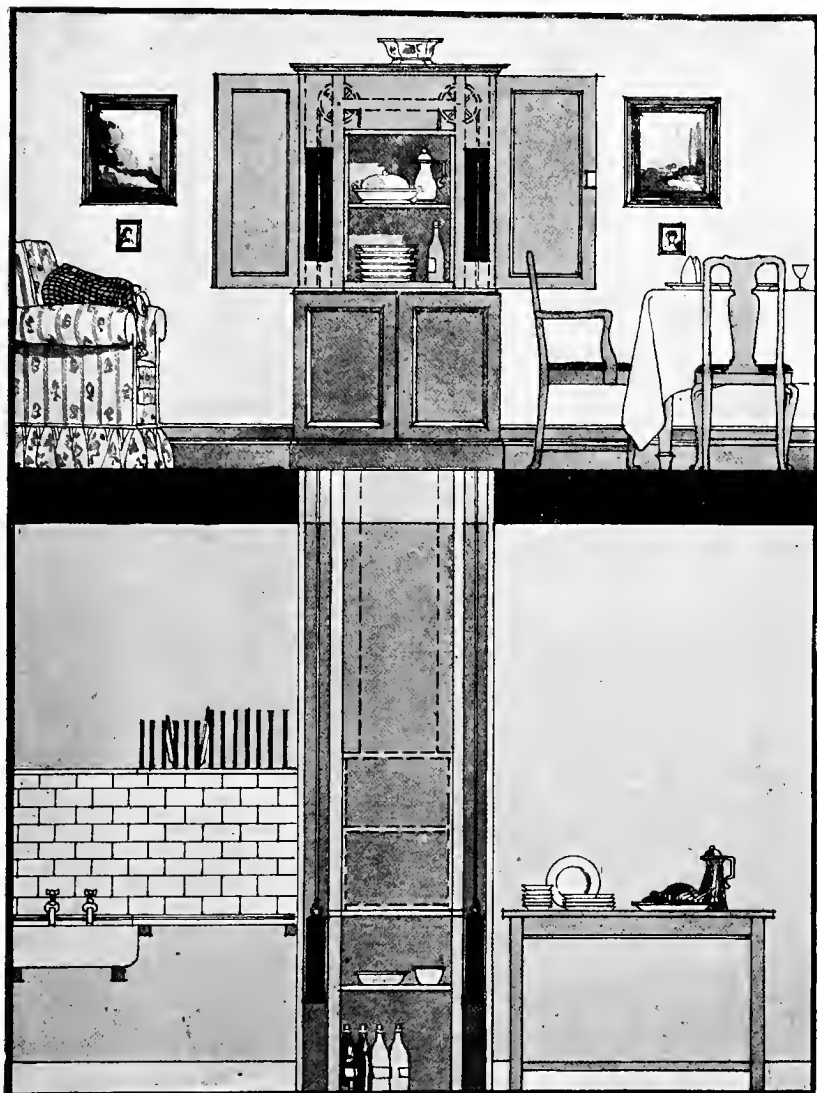


FIG. 97.—AN INEXPENSIVE LIFT THAT REQUIRES NO STRUCTURAL ALTERATION OF ANY CONSEQUENCE.

A small hole is cut in the floor next the skirting and the lift comes up through this into a cupboard, which looks like an ordinary piece of furniture when its doors are closed. The lift is operated by counterweights and ropes.

CHAPTER XI

HOT WATER SUPPLY

ONE of the essential features in the equipment of the modern house is an economical apparatus for the supply of hot water, not only for baths and washing-up purposes, but also for heating. It is quite impossible here to go into details of the many and various appliances on the market, but some general observations in regard to them may prove useful.

First, it must be recognized that no single system can possibly combine the merits of all. For instance, if the open fire is done away with, and an installation of radiators substituted for it, there is bound to be both gain and loss: gain in the matter of heat efficiency and saving of labour, loss in respect of a glowing fireside. And a similar result will be arrived at when comparing the respective values of different systems. One fact, however, may be taken as final, namely, that the method of obtaining hot water



FIG. 98.—AN "IDEAL" BOILER
BURNING COKE.

from a mysterious device known as a boot boiler in the kitchen range of yesterday is wholly out-of-date, wasteful in fuel consumption, and unsatisfactory in supply. It is estimated that with a range of this type not more than 10 per cent. of the heat value is obtained from the coal that is burnt. There are, however, modern types of kitchen ranges on the market where the boiler is incorporated in a greatly improved manner, either in the form of what is practi-



FIG. 99.—“AQUITA” WATER-HEATER STANDING IN THE CORNER OF A KITCHEN.

cally a fireback, or as part of the firegrate itself, and this type of range gives a satisfactory supply of hot water.

On the other hand, not without good show of reason, it may be pointed out that an independent boiler, standing beside the kitchen range or in the scullery, is a most admirable and extremely efficient arrangement. There are on the market several excellent types of independent boilers, such as the “Ideal,” the “Aquita,” the “Kalor,” the “Beeston.” They are designed mainly to burn coke or anthracite, and especially when the latter fuel is used they can be kept going continuously. They are simple to work and to maintain, and provide a sure supply of hot water. Fig. 98 shows one of them, Fig. 99 another. In the latter the storage cylinder is arranged directly on top of the boiler, thus avoiding a display of piping which looks unsightly and causes loss of heat. This “Aquita” water-heater is seen standing in the corner of a kitchen, beside the dresser.

The practice of the household is to light the boiler fire every morning, and it is found that a hot bath can be obtained twenty minutes afterwards. The grate is cleaned out and the ashes are removed once a day, and the flues are cleaned (through the little door seen in the wall) once a week. Other independent boilers show results equally satisfactory. They are certainly a very excellent means for getting a good supply of hot water for baths, for washing-up purposes, and also for heating the house.

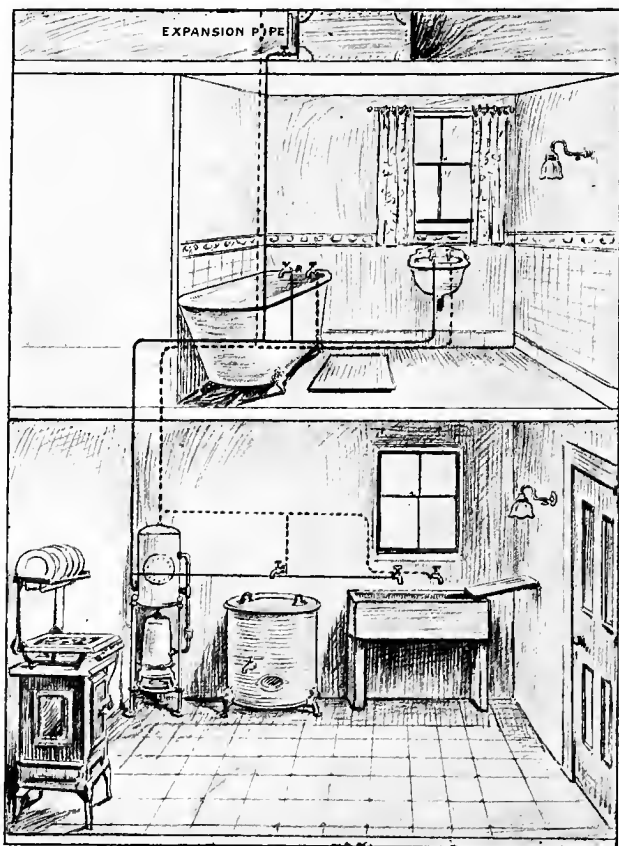


FIG. 100.—A COMPLETE SYSTEM OF HOT-WATER SUPPLY WITH GAS.
In a corner of the scullery is an "Ironclad" gas-heated circulator. This supplies hot water to the sink, copper, bath and lavatory basin.

With every apparatus, however, that burns coke or coal there is necessarily a certain amount of attention needed in maintaining the fire, and there is the daily task of cleaning the grate and removing the ashes. It is in respect of being free from these tasks that the gas-heated appliances lay special claim to our attention. It will be found that there are many which give an admirable supply of hot water in a rapid and most economical manner. Geysers, of course,

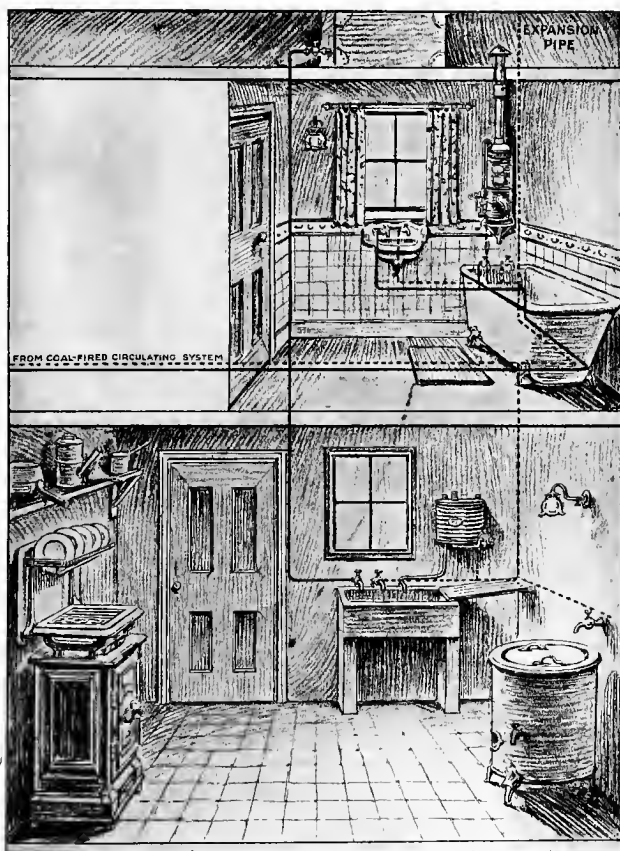


FIG. 101.—ANOTHER WAY TO GET HOT-WATER SUPPLY WITH GAS.

With a geyser for the bath and the lavatory basin, a "Lyn" boiler for the sink, and a gas-heated wash-boiler or copper.

have long been in favour and are well known. The efficiency of the geyser is greater than that of any other form of heater burning gas, and this method of obtaining hot water by means of gas shows the lowest running cost. But the geyser, like every other appliance, has its limitations, and in recent years the gas-heated circulator has been largely developed for supplying a complete hot-water service. Gas-heated circulators of many types can be obtained. They can be used either quite independently of or connected to the range boiler, if there is one; the merit of this arrangement being that the water can either be fully heated by the gas (when, for instance, the kitchen fire is not being used—as frequently happens during the summer), or, if the range boiler is in use but the fire has burnt low, the circulator will heat the water to the desired temperature. Fig. 100 shows a system with such a circulator—seen standing in one corner of a scullery. The diagram shows how it is connected to the tap over the sink, to the tap over the wash-boiler, and to the lavatory basin and bath on the first floor. A test made with this installation over a complete year in a household of five persons gave a total consumption of 58,400 cubic feet, which worked out at about 2s. 10d. per week with gas at 2s. 6d. per thousand cubic feet. In this case the gas boiler was connected to the existing hot-water system, and received the benefit of warm water when the kitchen range was lighted, but this was only occasionally, all the cooking being done by gas. Two hot baths were taken per day in addition to the ordinary supplies for washing-up and cleaning purposes.

Fig. 101 shows another arrangement, cheaper in running cost. In this case there is a geyser over the bath upstairs and an automatically controlled boiler over the sink in the scullery. The latter is fitted with a thermostat which turns down the gas to a by-pass flame when the desired temperature has been reached, turning it up again when hot water is drawn off.

Fig. 102 shows a gas-heated circulator included as part of a scheme for an all-gas kitchen. The cylinder, it will be noted, is so fitted that, besides furnishing a supply of hot water, it provides a heated cupboard for linen—an admirable arrangement.

Particularly ingenious is the “New Cottage” heater.

This comprises what may be described as two boilers, one within the other, a small boiler and a large boiler. The small boiler holds a gallon of water and is no other than an enclosed kettle, while round and about it is the larger boiler containing enough water for a bath. The working of



FIG. 102.—IN THE "ALL-GAS" KITCHEN OF A LONDON FLAT.

In the recess are a "Davis" gas cooker with plate-rack over, and a gas fire with a small gas refuse destructor above it; while at the side is a gas-heated circulator with storage tank, the pipes from which are used to heat the linen cupboard.

this arrangement is as follows: Ordinarily, when a small quantity of water is required quickly for, say, washing-up purposes, the gas is lighted and the enclosed kettle will supply a gallon of hot water, at 170 deg. Fahr., in about eight minutes (in five minutes after the first lot of water

has been drawn off), the gas consumption being about 8 ft. in the first instance and 5 ft. afterwards. When water for a bath is desired, all that has to be done is to open a valve, when the large boiler is thrown into the system and a hot bath of 20 gallons is ready in thirty minutes with a gas consumption of about 30 ft. ; that is to say, with gas at 5s. a thousand feet, the cost of getting enough water for washing-up is one-third of a penny, while a hot bath costs 2d. (This when starting from quite cold water ; if the water is partially heated, as it is when the boiler is connected with the kitchen range or when the " enclosed kettle " has already been in use, the time taken in getting a bathful of hot water may be not more than a quarter of an hour, and the gas consumption correspondingly less.) The apparatus can also be adapted to burn oil instead of gas.

For the washing of clothes gas-heated coppers are in very wide use, especially in the North of England. They save labour and avoid dirt, are low in initial cost, cheap to instal, and economical in maintenance. With one of the usual size (10 gallon capacity) the consumption may be reckoned at about 30 cubic ft. per hour, or, say, 2d. an hour with gas at 5s. per thousand.

Summarising the comparative advantages and disadvantages of coal or coke and gas here indicated, we have the following :—A kitchen range, if of a thoroughly modern type, will furnish a good supply of hot water for washing-up purposes and for baths, and also for heating by means of radiators ; and there is only one fire to attend to. On the other hand, when the demands of cooking have also to be met, it is too much to expect any apparatus of this kind to supply every want at the same time. In this respect the independent boiler has special advantages, because the call upon it is for hot water only. But, of course, it means an additional fire to look after, unless cooking is all done by gas. The gas-heated boilers probably are more expensive to run, but their undoubted merit is that all the trouble of looking after a fire is done away with, and hot water can be immediately drawn at any time.

Everyone's decision will be governed by his particular circumstances, but from what has been set forth above the reader will have gained a fair idea as to the various kinds of apparatus that are now within his reach.

CHAPTER XII

The Financial side of the Servantless House

It is generally assumed that when we speak of a servantless house we mean a house where a servant cannot be afforded and where, consequently, all the work has to be done by the housewife and the members of her household. But there is another aspect of the case, namely, that related to people who, while not well off in the common sense of the term, have enough money to keep a maid, but who prefer not to do so. We are all familiar with examples where a servant has been quite well paid, has had the same sort of food as the rest of the household ; whose comfort has been studied in the way of kitchen and bedroom conveniences, and who has had a reasonably fair amount of leisure and free time ; but, despite all this, she has fallen away from her good beginning, when she did her work well enough not to take advantage of the consideration she received. This experience, unfortunately only too common, has made many households decide not to keep a servant any longer. As the expression goes, " they are more trouble than they are worth." These pages are not the place to argue out the point, but there is, without question, a very great deal to be said in support of the contention that servants are by no means an unmixed blessing.

This brings us to the main facts : First, that there are thousands of middle-class people who would like to keep a servant, but who cannot afford one at the present rate of wages and cost of living. Secondly, that there are thousands of others who prefer to do without one. Arising out of this state of affairs is the planning and equipment of small houses expressly intended from the very commencement to be run without a servant. In the old days people, while perfectly aware of the time and labour involved in polishing brass, cleaning stair-rods, sweeping carpets, cleaning

windows and many other constant tasks of the house, did not bother themselves very much about these things so long as they had servants to do the work for them ; but now with servants unaffordable, unobtainable, or considered undesirable, a keen application of thought has led to the provision and development of all sorts of labour-saving appliances. Possibly if these had been provided in the past the servant problem might not have been so difficult as it is to-day ; because the heavy labour and continual work would have been eliminated, and servants would have enjoyed better conditions. But however this may be, the plain fact is that it is these labour-saving devices in conjunction with a well-arranged plan that can make it possible to work a house successfully and conveniently without a maid. When shown what can be done in this direction, some readers might say that it was all a very pleasant scheme, but that their means would not allow them to entertain it. But I think a very convincing case can be made out for the expenditure.

It may be taken as a general average that you cannot get a good servant to-day for less than £30-£40 a year, and at present prices it will probably cost £1 a week for her keep ; also, as she will be using *your* things, not *hers*, quite humanly she will not be so worried about breakages, leaving the gas and the electric light on, and so forth, so that something on this account will need to be added to the total. Thus we get the following :

Servant's wages, say, £35.

Ditto keep at £1 a week, £52.

Breakages, etc., say, £3.

This brings us to £90 a year for a general servant.

Now, put a few figures against this in the way of purchases of labour-saving appliances :

A vacuum cleaner, £4

Ebony door furniture which requires no cleaning, say, £5.

Stainless knives, say, £5.

Wooden stair rods, say, £3.

Anthracite stove, say, £8.

Gas fires for bedrooms, £5.

Modern floor mops, say, 25s.

Service wagon, £5.

All these things only bring us to a total of less than £40, and it must be remembered that whereas a maid is an annual charge, the cost of obtaining these various labour-saving devices is an initial expense only; so that after, say, the first two years there is but a small proportion of expenditure as compared with what was formerly the case with a servant. To the cost may also be added what is paid for occasional outside help, but there will be a substantial balance—say £50 a year—for use in any way which the household thinks best: more pleasure, more clothes, better holidays, or whatever strikes the fancy.

It is quite obvious that if the attempt is made to run a house without a servant, and nothing is done in the way of altering existing unsatisfactory arrangements, and no use is made of the labour-saving devices that are now obtainable, the result is not likely to be successful.

Even with the best arrangements and all the labour-saving devices that can be got, there will of course be a regular daily routine of work to be got through; but with good equipment the fatigue can be taken out of the work, and a servantless house may thus become quite easy to run and comfortable to live in.



FIG. 103.—A SLATE ON THE BACK DOOR IS VERY USEFUL FOR THE SERVANTLESS HOUSE.

It saves the housewife many a journey in coming downstairs to give the tradesman his order.

CHAPTER XIII

HOUSEWORK ON A SYSTEM

AS already pointed out in the preface to this book, the author considers it would be of very little use to attempt to set down any sort of domestic time-table of work, because households differ so largely in their composition and circumstances; but it is quite obvious that the daily tasks of the servantless house can only be carried out satisfactorily when the housewife has a definite scheme of things. By way of suggestion as to what can be done, reference may be made to the competition which was held by "Our Homes and Gardens" to elucidate the best way to equip and run a servantless house.

The prize-winning entry, by Mrs. G. Quennell, was as follows:—

"In saying how I would run a servantless house I must confess at the outset to being singularly fortunate in several respects. To begin with, our house is modern, built in 1912, when already the domestic service problem was looming large, so that there is no hearthstoning to be done at the front entrance, the doorstep being of red brick. The hall and kitchen have hardwood block floors, the scullery is tiled. The accommodation is on two floors; on the ground floor are two reception-rooms, kitchen, lounge hall, lavatory, scullery, and coal-cellar; while above are four bedrooms, lavatory, and bathroom. The hall is waxed and polished. The floors upstairs are covered with linoleum and rugs. The stair rods are of oak, stained and polished to match the staircase newels.

"We tried as far as possible to get any reasonably-priced labour-saving devices built into the house and labour-saving tools with which to work it. Thus I possess a vacuum cleaner, a dustless mop, a carpet sweeper, cinder sifter, knife cleaning machine, and so on. There are no

metal finger plates or door knobs, the door furniture being of dark wood. The letter-box and door knocker are of oxydized brass (I fancy iron antique finished might have been better), and the front electric bell has a wooden cover, the object being to reduce metal polishing to a minimum.

"The kitchen has no dresser, but instead a specially arranged cupboard for china. There are gas fires in the drawing-room and largest bedroom, also a gas cooker and geyser for use when the kitchen range is not alight.

"When it became impossible to get a maid, all superfluous ornaments were put away, and the sideboard silver was placed in a cabinet with well-fitting glass doors, where it remains bright and less tarnished by the London air.

"I find that the daily use of the patent mop keeps the bedrooms, landing, and hall floors in good condition and obviates a deal of floor washing. All firegrates are painted with a good stove enamel each spring, so do not need blacklead, but are brightened by a duster. All bright fenders and fire-irons are kept covered by an invisible coating of pure olive oil, which preserves them wonderfully from tarnishing. (As finances serve we hope to replace metal fenders with kerbs of tile to match the fireplaces.)

"Pictures and skirtings, electric lights, and cupboard tops are thoroughly dusted once a week.

"After breakfast, while beds are airing, any root vegetables are prepared. These are put to boil while the washing-up is in progress, afterwards cooking themselves in the hay-box cooker without supervision. Rice and similar puddings are treated in the same way. It is then only necessary to finish the puddings in the oven, and to bring the vegetables again to the boil on the stove, before dishing, so that they are really hot for table.

"The meal-table crockery is taken straight out to a table beside the sink (which is a deep porcelain one and has a good draining board). I wash with practically boiling water and a mop, the bowl standing on the table. As each article is washed it is put into the sink, which is stoppered and partly filled with cold water. The plates are lifted from the sink to the rack, and other articles to the draining board. Here these stay to dry and polish themselves while other tasks are done. Knives, forks and spoons must be dried at once. I find rubbing the forks and spoons

with a damp cloth on which a cleaning powder is sprinkled removes the stains, and saves much frequent plate polishing. As the knives wear, it will be my endeavour to replace them by rustless cutlery.

"Amongst time-saving expedients may be reckoned the use of oil baize on the kitchen table, and linoleum remnants on the shelves and tops of cupboards. The baize or linoleum can easily be washed down, so saving hard scrubbing.

"If the scullery has a shelf on which can stand, and under which can hang, the utensils most used for the daily cooking, much running to and fro is avoided. On the scullery wall a rack may be contrived for brooms, brushes, carpet-beater, dustpan, leather, etc., enabling all necessary implements to be collected in one operation.

"As far as possible I do all the work requiring the same implements at the same time, e.g., sweep or mop right through the upper floor, then dust through. When steps are in use I dust or clean all the high, out-of-reach things and places to save carrying the steps up and down stairs on several occasions.

"A slate or paper hung on the inside of the larder door is useful to note down any commodity getting diminished or exhausted. This can be consulted when going shopping or when writing orders.

"After dinner, when washing up is just finished, the gas stove, if used, should be wiped off with a hot dish cloth, and a thin coating of oil put on the outside. The oil obviates the use of black lead. The inside may be kept sweet and clean by the occasional use of a special preparation obtainable from the gas company."

To this may be added the following personal experiences:—

No. 1.

"This house, built about fifteen years ago, consists of hall, three reception-rooms, five bedrooms, one dressing-room, bathroom, kitchen, and the usual offices.

"To begin at the beginning, I abolished the scullery, and had the sink put into the kitchen under the window. The sink has a draining board on each side, with portable plate and cup rack. The taps are nickel-plated. The old-fashioned kitchener has been replaced by a gas-cooker—with rack above—and an independent boiler (anthracite

fired), which gives warmth and a constant supply of hot water during the winter, and is very little trouble. I have a gas circulator for use in the summer. The floor, which was of wood, and had dry rot, is now covered with a composition flooring that does not feel cold to the feet. The walls are lined with cupboards and shelves, and a North Country airing frame with side pulley is hung from the ceiling. The door I had made to swing both ways.

"The scullery I have made into a wee useful room, containing two small strong tables, one easy chair, one straight chair, and some shelves. Here I keep my sewing machine, mending basket, account and cookery books, and writing materials. It has a tiny gas stove.

"The brass on the front door has been replaced with black iron, to save cleaning.

"The drawing-room or living-room has an open coal fire, with tiled hearth and coloured porcelain kerb (all the rooms have porcelain kerbs). The floor is covered with felt and rugs, with a small stained surround.

"The dining-room is covered with cork carpet, and has a gas fire. Instead of a sideboard I have a built-in cupboard with shelves in the lower part arranged to take four trays, which I keep ready laid : (1) for early tea, (2) breakfast, (3) lunch, (4) tea—for my family of three.

"The morning-room (small) is not wanted as a sitting-room, so I have had it fitted with shelves and cupboards to hold china, glass, stores, and boots. Here also are pegs for hanging coats and hats, also a stick and umbrella rack. This arrangement makes the hall tidier, and therefore easier to keep clean.

"The first floor, comprising three bedrooms, bathroom, lavatory, and airing cupboard, is entirely covered with cork carpet. Each bedroom has a gas stove with gas ring on top and a 3-pint brass kettle—a great convenience in case of illness.

"The bathroom, spare bedroom, and dressing-room each have a fitted lavatory basin, with hot and cold water. All the bedrooms had shallow hanging cupboards, which I have had made deep enough to hold the ordinary coat hanger. Now they hold three times as much and the clothes are easily seen.

"The top floor, with two attic bedrooms (turned into

one room by a former tenant), I use as a box and store room, and have had it covered with linoleum, and fitted with shelves—some wide enough to take trunks and boxes. Here also is a large chest of drawers to hold unused curtains, blankets, and cloths.

"The stairs up to the attic are covered with linoleum and have rubber treads; so also are the three steps from hall to kitchen. The rest of the stairs are carpeted.

"We have electric light throughout the house, an electric table heater in the dining-room, also an electric iron. I should like an electric vacuum cleaner, and many other contrivances, but cannot afford them. Instead, I use an ordinary carpet sweeper, long-handled mops for wet and dry work, and a long-handled dust-pan and brush (Italian pattern). All the cork carpet and linoleum in the house I varnish twice a year with a spirit varnish, which gives it an egg-shell gloss and is non-slippery, and prevents the dirt getting into it.

"We dine late, but all the preparing and some of the cooking I do in the morning. In addition to the gas stove in the kitchen, I have a fireless cooker, which is a great help. I use a three-tier tin steamer and a patent boilerette. All the rest of my cooking utensils are of aluminum and French fireproof china.

"For provisions I shop *once a week only*, and for clothes, blouse linen, kitchen utensils, etc., I shop (French fashion) twice a year. This is important, as a lot of time can be wasted in indiscriminate shopping.

"If you want to run a house single-handed you must think. 'First think out your work and then work out your thought' is a good motto."

M. MARTINDALE.

No. 2.

"We started housekeeping in War-time, and were lucky enough to get a top maisonette in a large house. Our maisonette consists of seven rooms, and we have been able to run it very successfully without a servant. We soon discovered that elimination of the unnecessary is one of the great things to be considered in the servantless house, and the first thing we decided to cut out altogether was a dining-room. We found it a very practical plan to have a

kitchen-dining-room, as this economizes fuel and space, and always ensures hot meals ; also it obviates the necessity of carrying laden trays from room to room. In our own case this has worked admirably.

“ A clean cheery kitchen with simple furniture is a very pleasant room for meals, especially if it is large and airy. I give a few suggestions for the furnishing :—For the floor the ideal covering is a good linoleum. For the walls, plain white distemper. Coloured curtains give brightness. A white and coloured check is very effective, and a tablecloth of the same check makes a good scheme. We have found the best tablecloth for all purposes is one made at home from blue and white checked zephyr, which can be washed and ironed in a morning and saves endless laundry bills for white tablecloths. . . .

“ At meal times many of the dishes can be served straight from the stove on to the separate plates, which economizes in washing up.

“ At night after supper we put all the silver into a large jam pot filled with water and kept for the purpose, and leave to soak till morning ; and the dirty plates we put in the basin and leave to soak also. This saves a lot of trouble when washing up, and if you are wise you will lay your table for breakfast when the supper is cleared. Near the sink it is very useful to have two small shelves about 2 ft. long and 6 ins. wide on which to keep things like soda, whitening, etc., which are constantly in use.

“ I have dwelt at length on the kitchen-dining-room because it is perhaps the most labour-saving department in the house.

“ Now for one or two points about actual housework.

“ Stained floors with mats, or plain linoleum, are much the easiest to keep clean.

“ Mops, broom, sweeper and polisher can all be kept in a large hanging cupboard, if you are lucky enough to have one in your passage, bathroom or kitchen. They can be shut away out of sight and out of the dust.

“ As we have a gas fire in the kitchen as well as the gas cooker, there is only the sitting-room fire to think of. We have found that the making of the fire and clearing of the hearth are both simplified by keeping the housemaid's box for ashes, and the necessary wood, matches, blacklead, etc ,

in the room where the fire has to be made, instead of having to unearth it from some obscure kitchen cupboard. If you are lucky enough to have a large cupboard in your sitting-room it can fit in there, or a log box, kept by the fireplace, can be used quite effectively, and no one is any the wiser. It is useful to have a metal tray on the hearth to catch the falling ashes while the fire is burning, as this can be emptied straight away, and saves much dust when sweeping up the hearth.

"In the bedrooms we have as little furniture as possible, and no washstands, as of course all the members of the family use the bathroom; so in the morning there are only the beds to make and the floors to mop. If this is done carefully and the rooms are dusted every day, spring cleaning in the ordinary sense of the word ought never to be necessary.

"Our water is all heated by a geyser, and hot water can be had from sink or bath any time during the day.

"Needless to say we have no ornaments and few photographs about, as these are all dust traps, and as little silver and brass as possible. A polished steel fender needs hardly any cleaning, and oxydized or plain iron stair rods are far better than brass.

"We use stainless steel knives, and always wash the silver in whitening and water, which prevents it tarnishing and keeps it bright. Our saucepans are mostly aluminium, which can be kept wonderfully bright by using very hot soapsuds and a wire brush.

"A large hay-box is a blessing in the servantless house, and of course a patent mop and a polisher and sweeper are essentials.

"With the labour-saving devices I have described, there is no reason why the servantless household should not be one of the happiest, cleanest and most comfortable. The kitchen belongs to the housewife and not to the cook, and there is an extra room for a studio, workroom or box-room."

B. S. ROBSON.

A LIST OF PRICES

(FEBRUARY, 1920).

BELOW is given a list of prices of various features of equipment mentioned in this book. These prices are not absolute—they are necessarily subject to market fluctuations: but they are sufficiently exact to enable an estimate of expenditure to be made. Most of the articles can be obtained from any good ironmonger's or stores, but for the sake of greater convenience the names and addresses of the makers, or of firms supplying such articles, are added.

Page No.	Name of Article	Price.	From whom obtainable.
12	"Adamantine" paint . . .	1s. per tin	S. Bowley & Son, Wellington Works, Battersea Bridge, S.E.
16	{ "Durato" jointless flooring	About 15s. per square yard	Durato Asbestos Flooring Co., Union Hall, Union Street, S.E.1.
	{ "Decolite" do do.		Bell's United Asbestos Co., Southwark Street, S.E.
	{ "Doloment" do. do.		British Doloment Co., 167, Strand, W.C.2.
22	"Omega" anthracite stove . .	£8 10s.	Carron Co., 50, Berners Street, W.1.
27	"Bewty" barless fire . . .	£1 5s. 6d.	Interoven Stove Co., 156, Charing Cross Road, W.C.2.
27	"Esse" anthracite stoves . .		Smith & Wellstood, 11 Ludgate Circus, E.C.4.
28	Tiled curb . . .	£2	
34	Coppered-iron grate ("Bush Fire")		Nautilus Fire Co., 60, Oxford Street, W.1.
40	"Quicksey" dresser . . .	£16 10s.	Quicksey Cabinet Manufacturing Co., Cromwell House, Fulwood Place, High Holborn, W.C.
45	American kitchen cabinet . .	About £25	Staines Kitchen Equipment Co., 131B, Victoria Street, S.W.
47	"Lady-Maid" kitchen cabinet .	£24	"Lady-Maid" Kitchen Cabinet Co., 80, Victoria Street, Westminster.
48	"Quicksey" do. do. .	£22 & £27	Quicksey Cabinet Manufacturing Co., Cromwell House, Fulwood Place, High Holborn, W.C.
52	Inlaid linoleum . . .	8s. per sq. yard	
52	"Tilo-lenn" . . .	9s. 6d. do.	Liberty & Co., Regent Street, W.1.
54	China-enamelled taps . . .	27s.	Doulton & Co., Lambeth, S.E.
55	"Staines" sink . . .	£26	Staines Kitchen Equipment Co., 131B, Victoria Street, S.W.1.
58	"Polliwashup" Machine . .	£6 19s. 6d.	L. G. Hawkins & Co., 114-116, Charing Cross Road, W.C.2.
61	{ "Richmond" plate rack . .	£2 2s.	Richmond Gas Stove & Meter Co., 164-172, Queen Victoria Street, E.C.
	{ "Davis" do. do. .		Davis Gas Stove Co., 60, Oxford Street, W.1.
	{ "Parkinson" do. do. .		Parkinson Stove Co., 129, High Holborn, W.C.1
62	"Staines" wooden do. .	15s. to 30s.	Staines Kitchen Equipment Co., 131B, Victoria Street, S.W.1
63	"Kooksjoie" range . . .	from £22	London Warming & Ventilating Co., 20, Newman Street, Oxford Street, W.1.
68	"Thrift" do. . .	£20	Coalbrookdale Co., 1, Berners Street, W.
69	"Gascol" do. . .	£12	Davis Gas Stove Co., 60, Oxford Street, W.1.
70	"Colhainer" do. . .	£13 10s.	Carron Co., 50, Berners Street, W.1.
71	"Bailey's" do. . .	£20	Clark, Hunt & Co., Middlesex Iron Works, Shoreditch, E.
72	"Inter-Oven" stove . . .	£12 7s. 6d.	Interoven Stove Co., 156, Charing Cross Road, W.C.2.
73	"Wifesjoie" cooker . . .	£7	London Warming & Ventilating Co., 20, Newman Street, Oxford Street, W.1.
74	"National Economy" cooker .	£2 5s. 6d.	London Household Supply Co., 267, High Holborn W.C
74	"Multicooker de Luxe" . . .	£6 17s. 6d.	Multicooker Inventions, 42, Berners Street, W.
77	"Duck" Oven . . .	£4 5s.	Gamage, Ltd., High Holborn, W.C.
77	Three-tier steamer . . .	12s.	Harrods, Ltd., Brompton Rd., S.W.
78	"Valor Perfection" oil cooker .	£4 2s.	Selfield & Co., Oxford Street, W.
80	"British Queen" fuel-less cooker	£3 15s.	British Home Utilities Co., Britannia House, Cross Street, Farringdon Road, E.C.2.
82	"El Cooko" electric fuel-less cooker		John Russell & Co., 150, Charing Cross Road, W.C.
83	"Welbank's Boilerette" . . .	19s. 6d.	R. W. Welbank, Duplex Works, near Banbury.

Page No.	Name of Article.	Price.	From whom obtainable.
88	"Homette" wood stair rods	30s. per dozen	J. G. Cracknell & Co., Whittall Street, Birmingham.
90	"Spray" geyser		Richmond Gas Stove & Meter Co., 164-172, Queen Victoria Street, E.C.
92	"Emdeca" metal sheets (2ft. 6in. square)	6s.	Emdeca Metal Decoration Co., 97, Queen Victoria Street, E.C.4.
92	"Matone" flat wall finish		Lewis Berger & Sons, Homerton, E.9.
95	Wilmot's bathroom wall fitting.	17s. 6d.	S. M. Wilmot & Co., Bristol.
102	Stoneware wall cupboard	£4 7s.	Henry Alty, Hesketh Bank, Preston.
105	"Sweeper-Vac" vacuum cleaner (electric)	£3 17s. 6d.	London Household Supply Co., 267 High Holborn, W.C.
		(£18 18s. od.)	
106	"B.V.C." do. do.	£6 6s. od.	British Vacuum Cleaner Co., Parsons Green Lane, S.W.
106	"Daisy" do. do.	£5 5s.	Daisy Vacuum Cleaner Co., Birmingham.
107	"Vacuette" do. do.	£7 16s. od.	L. G. Hawkins & Co., 114-116, Charing Cross Road, W.C.2.
107	"Apex" (electric) do. do.	£22	Duncan, Watson & Co., 62, Berners St., W.
108	"Star" do. do.	£2 8s. od.	
109	"Zorst" do. do.	£3 19s. 6d.	J. G. Cracknell & Co., Whittall Street, Birmingham.
109	"Super-Rex" do. do.	£2 5s. od.	
109	"Daisy No. 2" do. do.	£2 2s. od.	Daisy Vacuum Cleaner Co., Birmingham.
112	"Econo" (electric) do.	£36	Duncan, Watson & Co., 62, Berners Street, W.
114	"Red Star" washing machine.	£8+	
		£2 18s. 6d. for wringer	
117	"Vowel" do. do.	£8	T. Bradford & Co., 141, High Holborn, W.C.
120	"Time Saver" electric washer.	£35	London Household Supply Co., 267, High Holborn, W.C.
120	"Geyser" do. do.	About £45	L. G. Hawkins & Co., 114-116, Charing Cross Road, W.C.
121	Electric iron	25s.	
121	Gas iron	12s.	Fletcher, Russell & Co., 13, Fisher Street, Southampton Row, W.C.1.
123	Ceiling airing frame	£1 1s.	T. Bradford & Co., 141, High Holborn, W.C.
125	Drier with arm-sticks	3s.	
126	Rustless knives	£3 per doz. (large)	
		£2 10s. (small)	
126	"Do All" bucket and mop.	14s. 9d.	J. G. Chettle & Co., 185, King's Cross Road, W.C.
127	"Vono" knife cleaner	13s. 6d.	
127	"Besway" do. do.	12s. 6d.	
128	"Pyrex" ovenware	2s. 6d. to 12s.	Harrods, Ltd., Brompton Road, S.W.
129	Combination brush stand	11s. 6d.	Selfridge & Co., Oxford Street.
130	Grater	2s. 6d.	
131	Toggle fork	1s. 6d.	
131	"Three-minute" bread maker.	£1 5s.	Selfridge & Co., Oxford Street, W.
133	"Dryad" service wagon	£10 8s. od.	The Dryad Works, St. Nicholas Street, Leicester.
134	Barrel serving hatch		G. A. Jellicoe, 16, Adamson Road, South Hampstead, N.W.
140	"Ideal" boiler	From £11	National Radiator Co., 439, Oxford Street, W.
	"Kalor" do.		R. Jenkins & Co., Rotherham.
141	"Beeston" do.		Beeston Foundry Co., Beeston, Staffs.
	"Aquila" water-heater	£40	Russell & Co., 9, Lancashire Court New Bond Street, W.
142	"Ironclad" circulator	£7 10s.	Richmond Gas Stove & Meter Co. 164-172, Queen Victoria Street, E.C.
143	"Lyn" sink boiler	£5	Do. do. do.
144	"New Cottage" water heater	£11 16s.	Parkinson Stove Co., 129, High Holborn, W.C.1.
145	"Davis" circulator	£10 16s.	Davis Gas Stove Co., 60, Oxford Street, W.
145	Gas incinerator	£6 6s.	Do. do. do.
146	Gas-heated copper	£5 5s.	
	"Lignitine" oil varnish stain		Robt. Ingham, Clark & Co., West Ham Abbey, E.15.
	"Kewato" floor paint		Indestructible Paint Co., King's House, King Street, E.C.

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